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Ranges

Self-Cleaning Dual Fuel Convection

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Owner's Manual

J2S968

Write the model and serial numbers here:

Model # _____

Serial # _____

You can find them on a label behind the open oven door on the lower left corner of the range frame.

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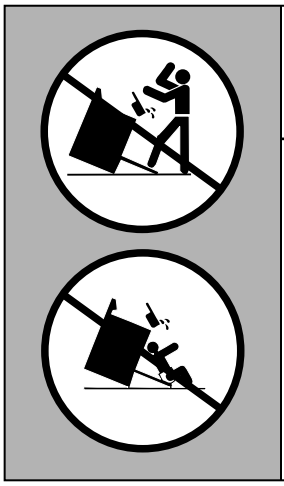
164D4290P324 *49-80168 04-03 JR*

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.



⚠ WARNING!
ANTI-TIP DEVICE

- ALL RANGES CAN TIP
- INJURY TO PERSONS COULD RESULT
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE
- SEE INSTALLATION INSTRUCTIONS

⚠ WARNING: If the information in this manual is not followed exactly, a fire or explosion may result causing property damage, personal injury or death.

— **Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.**

— WHAT TO DO IF YOU SMELL GAS

- **Do not try to light any appliance.**
- **Do not touch any electrical switch; do not use any phone in your building.**
- **Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.**
- **If you cannot reach your gas supplier, call the fire department.**

— **Installation and service must be performed by a qualified installer, service agency or the gas supplier.**

GAS-FIRED
c UL US
LISTED

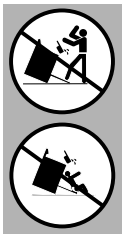
⚠ WARNING!

For your safety, the information in this manual must be followed to minimize the risk of fire or explosion, electric shock, or to prevent property damage, personal injury, or loss of life.

ANTI-TIP DEVICE

All ranges can tip and injury could result.

To prevent accidental tipping of the range, attach it to the wall or floor by installing the Anti-Tip device supplied.



If the Anti-Tip device supplied with the range does not fit this application, use the universal Anti-Tip device WB2X7909.

To check if the device is installed and engaged properly, remove the storage drawer and inspect the rear leveling leg. Make sure it fits securely into the slot.

If you pull the range out from the wall for any reason, make sure the device is properly engaged when you push the range back against the wall. If it is not, there is a possible risk of the range tipping over and causing injury if you or a child stand, sit or lean on an open door.

Please refer to the Anti-Tip device information in this manual. Failure to take this precaution could result in tipping of the range and injury.

IMPORTANT SAFETY NOTICE

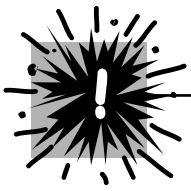
The California Safe Drinking Water and Toxic Enforcement Act requires the Governor of California to publish a list of substances known to the state to cause birth defects or other reproductive harm, and requires businesses to warn customers of potential exposure to such substances.

Gas appliances can cause minor exposure to four of these substances, namely benzene, carbon monoxide, formaldehyde and soot, caused primarily by the incomplete combustion of natural gas or LP fuels. Properly adjusted burners, indicated by a bluish rather than a yellow flame, will minimize incomplete combustion. Exposure to these substances can be minimized by venting with an open window or using a ventilation fan or hood.

The fiberglass insulation in self-clean ovens gives off a very small amount of carbon monoxide during the cleaning cycle. Exposure can be minimized by venting with an open window or using a ventilation fan or hood.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!

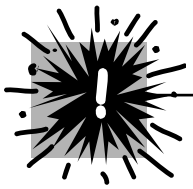


SAFETY PRECAUTIONS

When using electrical appliances, basic safety precautions should be followed, including the following:

- Use this appliance only for its intended purpose as described in this Owner's Manual.
- Be sure your appliance is properly installed and grounded by a qualified technician in accordance with the provided installation instructions.
- Before performing any service, disconnect the range power supply at the household distribution panel by removing the fuse or switching off the circuit breaker.
- Have the installer show you the location of the circuit breaker or fuse. Mark it for easy reference.
- Do not leave children alone—children should not be left alone or unattended in an area where an appliance is in use. They should never be allowed to sit or stand on any part of the appliance.
- Have the installer show you the location of the range gas shut-off valve and how to shut it off if necessary.
- Have your range installed and properly grounded by a qualified installer, in accordance with the Installation Instructions. Any adjustment and service should be performed only by qualified gas range installers or service technicians.
- Locate the range out of kitchen traffic path and out of drafty locations to prevent poor air circulation.
- Be sure all packaging materials are removed from the range before operating it to prevent fire or smoke damage should the packaging material ignite.
- Do not leave children alone or unattended where a range is hot or in operation. They could be seriously burned.
- Do not attempt to repair or replace any part of your range unless it is specifically recommended in this manual. All other service should be referred to a qualified technician.
- Be sure your range is correctly adjusted by a qualified service technician or installer for the type of gas (natural or LP) that is to be used. Your range can be converted for use with either type of gas. See the Installation Instructions packed with the range.

⚠ WARNING: *These adjustments must be made by a qualified service technician in accordance with the manufacturer's instructions and all codes and requirements of the authority having jurisdiction. Failure to follow these instructions could result in serious injury or property damage. The qualified agency performing this work assumes responsibility for the conversion.*



SAFETY PRECAUTIONS

- Keep the hood and grease filters clean to maintain good venting and to avoid grease fires.
- Teach children not to play with the controls or any other part of the range.
- Always keep dish towels, dish cloths, pot holders and other linens a safe distance from your range.
- Always keep wooden and plastic utensils and canned food a safe distance from your range.
- Always keep combustible wall coverings, curtains or drapes a safe distance from your range.
- Do not clean the range with flammable or volatile cleaning fluids.
- After prolonged use of a range, high floor temperatures may result and many floor coverings will not withstand this kind of use. Never install the range over vinyl tile or linoleum that cannot withstand such type of use. Never install it directly over interior kitchen carpeting.
- Avoid scratching the glass cooktop with sharp instruments, or with rings and other jewelry.
- Do not allow anyone to climb, stand or hang on the oven door, storage drawer or cooktop. They could damage the range and even tip it over, causing severe personal injury.

⚠ CAUTION: *Items of interest to children should not be stored in cabinets above a range or on the backsplash of a range—children climbing on the range to reach items could be seriously injured.*

- For your safety, never use your appliance for warming or heating the room.
- Large scratches or impacts to glass doors can lead to broken or shattered glass.
- Do not clean the range when the appliance is in use.
- Never wear loose-fitting or hanging garments while using the appliance.

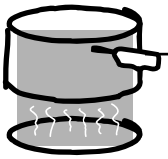
  Be careful when reaching for items stored in cabinets over the range. Flammable material could be ignited if brought in contact with flame or hot oven surfaces and may cause severe burns.
- Do not store flammable materials in an oven, a range storage drawer or near a cooktop.
- Do not store or use combustible materials, gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not let cooking grease or other flammable materials accumulate in or near the range.
- Do not use water on grease fires. Never pick up a flaming pan. Turn the controls off. Smother a flaming pan on a surface burner by covering the pan completely with a well-fitting lid, cookie sheet or flat tray. Use a multi-purpose dry chemical or foam-type fire extinguisher.

  Flaming grease outside a pan can be put out by covering it with baking soda or, if available, by using a multi-purpose dry chemical or foam-type fire extinguisher.

  Flame in the oven can be smothered completely by closing the oven door and turning the control to off or by using a multi-purpose dry chemical or foam-type fire extinguisher.
- Let the burner grates and other surfaces cool before touching them or leaving them where children can reach them.
- Never block the vents (air openings) of the range. They provide the air inlet and outlet that are necessary for the range to operate properly with correct combustion. Air openings are located at the rear of the cooktop, at the top and bottom of the oven door, and at the bottom of the range under the storage drawer or kick panel.
- Do not lift the cooktop. Lifting the cooktop can lead to damage and improper operation of the range.

IMPORTANT SAFETY INFORMATION. READ ALL INSTRUCTIONS BEFORE USING.

⚠ WARNING!



SURFACE BURNERS

Use proper pan size—avoid pans that are unstable or easily tipped. Select cookware having flat bottoms large enough to cover burner grates. To avoid spillovers, make sure cookware is large enough to contain the food properly. This will both save cleaning time and prevent hazardous accumulations of food, since heavy spattering or spillovers left on range can ignite. Use pans with handles that can be easily grasped and remain cool.

- Always use the ***LITE*** position when igniting the top burners and make sure the burners have ignited.
- Never leave the surface burners unattended at high flame settings. Boilovers cause smoking and greasy spillovers that may catch on fire.
- Adjust the top burner flame size so it does not extend beyond the edge of the cookware. Excessive flame is hazardous.
- Use only dry pot holders—moist or damp pot holders on hot surfaces may result in burns from steam. Do not let pot holders come near open flames when lifting cookware. Do not use a towel or other bulky cloth in place of a pot holder.
- When using glass cookware, make sure it is designed for top-of-range cooking.
- To minimize the possibility of burns, ignition of flammable materials and spillage, turn cookware handles toward the side or back of the range without extending over adjacent burners.
- Carefully watch foods being fried at a high flame setting.
- Always heat fat slowly, and watch as it heats.
- If a combination of oils or fats will be used in frying, stir together before heating or as fats melt slowly.
- Use a deep fat thermometer whenever possible to prevent overheating fat beyond the smoking point.
- Do not operate the burner without all burner parts in place.
- Use the least possible amount of fat for effective shallow or deep-fat frying. Filling the pan too full of fat can cause spillovers when food is added.
- When preparing flaming foods under the hood, turn the fan on.
- Do not use a wok on the cooking surface if the wok has a round metal ring that is placed over the burner grate to support the wok. This ring acts as a heat trap, which may damage the burner grate and burner head. Also, it may cause the burner to work improperly. This may cause a carbon monoxide level above that allowed by current standards, resulting in a health hazard.
- Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan.
- Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.
- Do not leave plastic items on the cooktop—they may melt if left too close to the vent.
- Keep all plastics away from the surface burners.
- To avoid the possibility of a burn, always be certain that the controls for all burners are at the ***OFF*** position and all grates are cool before attempting to remove them.
- If range is located near a window, do not hang long curtains that could blow over the surface burners and create a fire hazard.
- If you smell gas, turn off the gas to the range and call a qualified service technician. Never use an open flame to locate a leak.
- Always turn the surface burner controls off before removing cookware.
- Do not leave any items on the cooktop. The hot air from the vent may ignite flammable items and will increase pressure in closed containers, which may cause them to burst.

COOK MEAT AND POULTRY THOROUGHLY…

Cook meat and poultry thoroughly—meat to at least an INTERNAL temperature of 160°F and poultry to at least an INTERNAL temperature of 180°F. Cooking to these temperatures usually protects against foodborne illness.

⚠ WARNING!
OVEN

Stand away from the range when opening the oven door. Hot air or steam which escapes can cause burns to hands, face and/or eyes.

- Do not heat unopened food containers. Pressure could build up and the container could burst, causing an injury.
- Keep the oven vent unobstructed.
- Keep the oven free from grease buildup.
- Place the oven rack in the desired position while the oven is cool. If racks must be handled when hot, do not let pot holder contact the heating elements.
- When using cooking or roasting bags in the oven, follow the manufacturer's directions.
- Pulling out the rack to the stop-lock is a convenience in lifting heavy foods. It is also a precaution against burns from touching hot surfaces of the door or oven walls.
- Do not use the oven to dry newspapers. If overheated, they can catch on fire.
- Do not use the oven for a storage area. Items stored in an oven can ignite.
- Do not leave paper products, cooking utensils or food in the oven when not in use.
- Do not use aluminum foil to line oven bottoms, except as suggested in this manual. Improper installation of aluminum foil may result in a risk of electric shock or fire.
- Make sure the broiler pan is in place correctly to reduce the possibility of grease fires.
- If you should have a grease fire in the broiler pan, press the ***CLEAR/OFF*** pad and keep the oven door closed to contain fire until it burns out.

SELF-CLEANING OVEN

Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven. Residue from oven cleaners will damage the inside of the oven when the self-clean cycle is used.

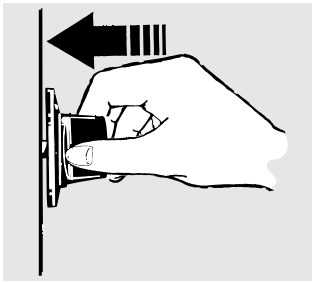
- Do not clean the door gasket. The door gasket is essential for a good seal. Care should be taken not to rub, damage or move the gasket.
- Before self-cleaning the oven, remove the racks, broiler pan, grid and other cookware.
- Be sure to wipe up excess spillage before starting the self-cleaning operation.
- If the self-cleaning mode malfunctions, turn the oven off and disconnect the power supply. Have it serviced by a qualified technician.
- Clean only parts listed in this Owner's Manual.

READ AND FOLLOW THIS SAFETY INFORMATION CAREFULLY.

SAVE THESE INSTRUCTIONS

Using the gas surface burners.

Throughout this manual, features and appearance may vary from your model.



Push the control knob in and turn it to the LITE position.

How to Light a Gas Surface Burner

Push the control knob in and turn it to the ***LITE*** position.

You will hear a little ***clicking*** noise—the sound of the electric spark igniting the burner.

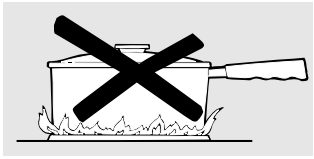
After the flame lights, turn the knob to adjust the flame size. If the knob stays at ***LITE,*** it will continue to click.

When one burner is turned to ***LITE,*** all the burners spark. Do not attempt to disassemble or clean around any burner while another burner is on. An electric shock may result, which could cause you to knock over hot cookware.

Sealed Gas Burners

The smaller burner (right rear position) will give the best simmer results for delicate foods, such as sauces or foods which need to cook over low heat for a long time. It can be turned down to a very low setting.

The largest burners are higher powered than the others and will bring liquids to a boil quicker.



How to Select Flame Size

For safe handling of cookware, never let the flames extend up the sides of the cookware.

Watch the flame, not the knob, as you reduce heat. The flame size on a gas burner should match the cookware you are using.

Any flame larger than the bottom of the cookware is wasted and only serves to heat the handle.

In Case of Power Failure

In case of a power failure, you can light the gas surface burners on your range with a match. Hold a lit match to the burner, then push in and turn the control knob to the ***LITE*** position. Use extreme caution when lighting burners this way.

Surface burners in use when an electrical power failure occurs will continue to operate normally.

Before Lighting a Gas Burner

- Make sure all grates on the range are in place before using any burner.

After Lighting a Gas Burner

- Do not operate the burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.
- Be sure the burners and grates are cool before you place your hand, a pot holder, cleaning cloths or other materials on them.

Top-of-Range Cookware

Aluminum: Medium-weight cookware is recommended because it heats quickly and evenly. Most foods brown evenly in an aluminum skillet. Use saucepans with tight-fitting lids when cooking with minimum amounts of water.

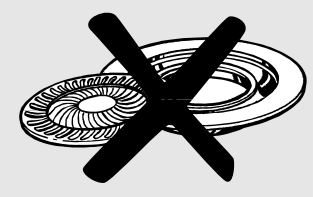
Cast-Iron: If heated slowly, most skillets will give satisfactory results.

Enamelware: Under some conditions, the enamel of some cookware may melt. Follow cookware manufacturer's recommendations for cooking methods.

Glass: There are two types of glass cookware—those for oven use only and those for top-of-range cooking (saucepans, coffee and teapots). Glass conducts heat very slowly.

Heatproof Glass Ceramic: Can be used for either surface or oven cooking. It conducts heat very slowly and cools very slowly. Check cookware manufacturer's directions to be sure it can be used on gas ranges.

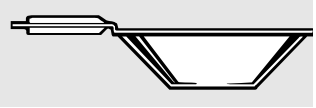
Stainless Steel: This metal alone has poor heating properties and is usually combined with copper, aluminum or other metals for improved heat distribution. Combination metal skillets usually work satisfactorily if they are used with medium heat as the manufacturer recommends.



Stove Top Grills

Do not use stove top grills on your sealed gas burners. If you use the stove top grill on the sealed gas burner, it will cause incomplete combustion and can result in exposure to carbon monoxide levels above allowable current standards.

This can be hazardous to your health.

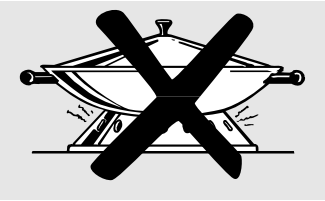


Use a flat-bottomed wok.

Wok This Way

We recommend that you use a 14-inch or smaller flat-bottomed wok. Make sure the wok bottom sits flat on the grate. They are available at your local retail store.

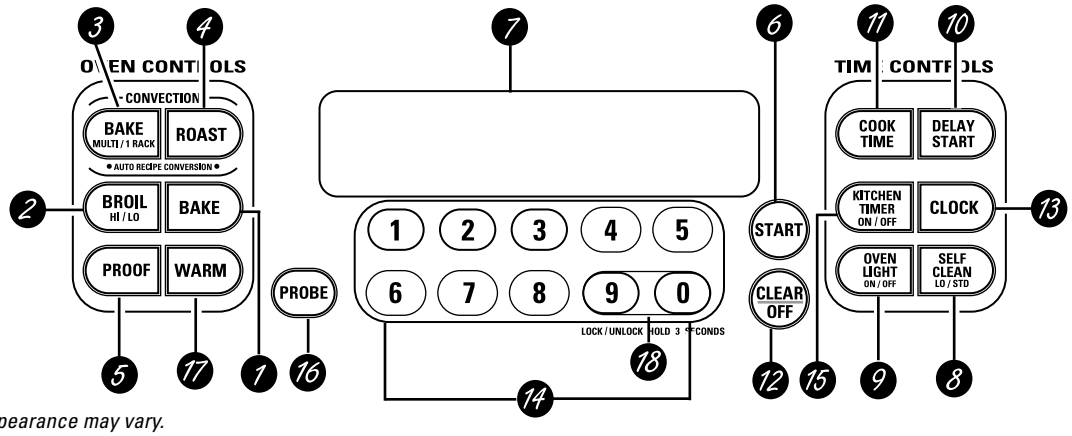
Only a flat-bottomed wok should be used.



Do not use a flat-bottomed wok on a support ring. Placing the ring over the burner or grate may cause the burner to work improperly, resulting in carbon monoxide levels above allowable standards. This could be dangerous to your health.

Using the oven controls.

(Throughout this manual, features and appearance may vary from your model.)



Features and appearance may vary.

Oven Control, Clock and Timer Features and Settings

1 **BAKE Pad**
Touch to select the bake function.

2 **BROIL HI/LO Pad**
Touch to select the broil function. Touch once for high broil and twice for low broil.

3 **CONVECTION BAKE Pad**
Touch to select baking with the convection function. Touch once for multi-rack convection baking and twice for 1-rack convection baking.

4 **CONVECTION ROAST Pad**
Touch to select roasting with the convection function.

5 **PROOF Pad**
Touch to select a warm environment useful for rising yeast-leavened products.

6 **START Pad**
Must be touched to start any cooking or cleaning function.

7 **Display**
Shows the time of day, oven temperature, whether the oven is in the bake, broil or self-cleaning mode and the times set for the timer or automatic oven operations.

If "F– and a number or letter" flash in the display and the oven control signals, this indicates a function error code. *Touch the* ***CLEAR/OFF*** *pad. Allow the oven to cool for one hour. Put the oven back into operation. If the function error code repeats, disconnect the power to the oven and call for service.*

If your oven was set for a timed oven operation and a power outage occurred, *the clock and all programmed functions must be reset.*

The time of day will flash in the display when there has been a power outage.

8 **SELF CLEAN LO/STD Pad**
Touch to select self-cleaning function. See the *Using the self-cleaning oven* section.

9 **OVEN LIGHT ON/OFF Pad**
Touch to turn the oven light on or off.

10 **DELAY START Pad**
Use along with ***COOK TIME*** or ***SELF CLEAN LO/STD*** pads to set the oven to start and stop automatically at a time you set.

11 **COOK TIME Pad**
Touch and then touch the number pads to set the amount of time you want your food to cook. The oven will shut off when the cooking time has run out.

12 **CLEAR/OFF Pad**
Touch to cancel ***ALL*** oven operations except the clock, timer and control lockout.

13 **CLOCK Pad**
Touch before setting the clock.

14 **Number Pads**
Use to set any function requiring numbers such as the time of day on the clock, the timer, the oven temperature, the internal food temperature, the start time and length of operation for timed baking and self-cleaning.

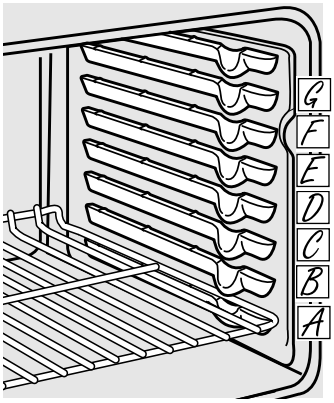
15 **KITCHEN TIMER ON/OFF Pad**
Touch to select the timer feature.

16 **PROBE Pad**
Touch when using the probe to cook food.

17 **WARM Pad**
Touch to keep cooked foods warm. See the *How to Set the Oven for Warming* section.

18 **CONTROL LOCKOUT**
The control lockout is ***9*** and ***0***. Touch and hold the ***9*** and ***0*** pads at the same time for 3 seconds.

To avoid possible burns, place the racks in the desired position before you turn the oven on.



The oven has 7 rack positions.

Before you begin…

The racks have stops, so that when placed correctly on the supports, they will stop before coming completely out, and will not tilt.

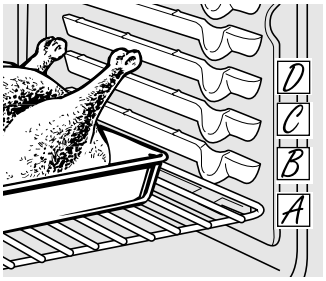
When placing and removing cookware, pull the rack out until it stops.

On some models, the bake heating element is under the oven floor. Do not place foods on the oven bottom for cooking.

To remove a rack, pull it toward you, tilt the front end up and pull it out.

To replace, place the end of the rack (stop-locks) on the support, tilt up the front and push the rack in.

CAUTION: *When you are using the rack in the lowest position (A), you will need to use caution when pulling the rack out. We recommend that you pull the rack out several inches and then, using two pot holders, pull the rack out by holding the sides of it. The rack is low and you could be burned if you place your hand in the middle of the rack and pull all the way out. Be very careful not to burn your hand on the door when using the rack in the lowest position (A).*



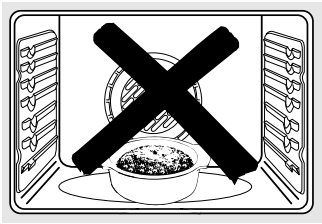
How to Set the Oven for Baking or Roasting

1. Touch the ***BAKE*** pad.
2. Touch the number pads to set the desired temperature.
3. Touch the ***START*** pad.
4. Check food for doneness at minimum time on recipe. Cook longer if necessary.
5. Touch the ***CLEAR/OFF*** pad when cooking is complete.

NOTE: *A cooling fan will automatically turn on and off to cool internal parts. This is normal, and the fan may continue to run even after the oven in turned off.*

Type of Food	Rack Position
Frozen pies (on cookie sheet)	C or D
Angel food cake	A
Bundt or pound cakes	B or C
Biscuits, muffins, brownies, cookies, cupcakes, layer cakes, pies	C or D
Casseroles	C or D
Turkey	A

If baking four cake layers at the same time, place two layers on rack B and two layers on rack D. Stagger pans on the rack so one is not directly above the other.



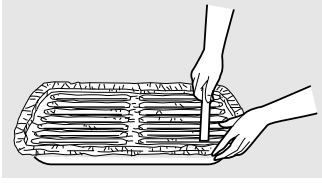
Do not place foods directly on the oven floor.

Preheating and Pan Placement

Preheat the oven if the recipe calls for it. Preheating is necessary for good results when baking cakes, cookies, pastry and breads.

To preheat, set the oven at the correct temperature. The control will beep when the oven is preheated and the display will show your set temperature. This will take approximately 15–20 minutes.

Baking results will be better if baking pans are centered in the oven as much as possible. If baking with more than one pan, place the pans so each has at least 1″ to 1½″ of air space around it.



Cut slits in the foil just like the grid.

Aluminum Foil

You can use aluminum foil to line the broiler pan and broiler grid. However, you must mold the foil tightly to the grid and cut slits in it just like the grid.

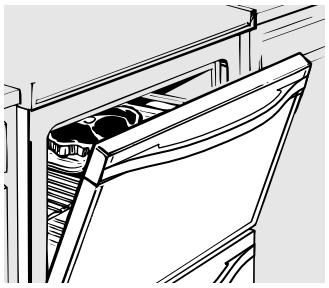
Without the slits, the foil will prevent fat and meat juices from draining into the broiler pan. The juices could become hot enough to catch on fire. If you do not cut the slits, you are essentially frying, not broiling.

Do not use aluminum foil on the bottom of the oven.

Never entirely cover a rack with aluminum foil. This will disturb the heat circulation and result in poor baking.

A smaller sheet of foil may be used to catch a spillover by placing it on a lower rack several inches below the food.

Using the oven.



If your range is connected to 208 volts, rare steaks may be broiled by preheating the broiler and positioning the oven rack one position higher.

How to Set the Oven for Broiling

Leave the door open to the broil stop position. The door stays open by itself, yet the proper temperature is maintained in the oven.

IMPORTANT: *To avoid possible burns, place the shelves in the desired position before you turn the oven on.*

NOTE: *Food can be broiled with the door closed, but it may not brown as well because the oven heating element will cycle on and off.*

1. Place the meat or fish on the broiler grid in the broiler pan.
2. Follow suggested rack positions in the *Broiling Guide.*
3. Touch the ***BROIL HI/LO*** pad once for ***HI Broil.***

   To change to ***LO Broil,*** touch the ***BROIL HI/LO*** pad again.

Use ***LO Broil*** to cook foods such as poultry or thick cuts of meat thoroughly without over-browning them.

4. Touch the ***START*** pad.
5. When broiling is finished, touch the ***CLEAR/OFF*** pad.

NOTE: *Broil will not work if the temperature probe is plugged in.*

Broiling Guide

The size, weight, thickness, starting temperature and your preference of doneness will affect broiling times. This guide is based on meats at refrigerator temperature.

† *The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)*

Food	Quantity and/ or Thickness	Rack Position	First Side Time (min.)	Second Side Time (min.)	Comments
Ground Beef	1 lb. (4 patties)	E	9	6	Space evenly. Up to 8 patties take about the same time.
Well Done	1/2 to 3/4″ thick	E	11	10	
Beef Steaks					
Rare†	1″ thick	F	7	5	Steaks less than 1″ thick cook through before browning. Pan frying is recommended. Slash fat.
Medium	1 to 1½ lbs.	E	9	6–7	
Well Done		E	11	8–9	
Rare†	1½″ thick	D	14	11	
Medium	2 to 2½ lbs.	D	18	14–16	
Well Done		D	22	20	
Chicken	1 whole cut up	C	25	10	Broil skin-side-down first.
	2 to 2½ lbs., split lengthwise				
	2 Breasts	C	25	10–15	
Lobster Tails	2–4 10 to 12 oz. each	C	18–20	Do not turn over.	Cut through back of shell. Spread open. Brush with melted butter before broiling and after half of broiling time.
Fish Fillets	1/4 to 1/2″ thick	E	6	5	Handle and turn very carefully. Brush with lemon butter before and during cooking, if desired.
Ham Slices (precooked)	1/2″ thick	D	6	6	Increase time 5 to 10 minutes per side for 1½″ thick or home-cured ham.
Pork Chops	2 (1/2″ thick)	E	10	10	Slash fat.
Well Done	2 (1″ thick) about 1 lb.	D	15	15	
Lamb Chops					
Medium	2 (1″ thick) about 10	E	8	7–8	Slash fat.
Well Done	to 12 oz.	E	10	9–10	
Medium	2 (1½″ thick) about 1 lb.	E	14	12	
Well Done		E	17	12–14	
Salmon Steaks	2 (1″ thick)	D	10	7–8	Grease pan. Brush steaks with melted butter.
	4 (1″ thick) about 1 lb.	D	12	10	

Using the clock, timer and control lockout.

Make sure the clock is set to the correct time of day.

To Set the Clock

The clock must be set to the correct time of day for the automatic oven timing functions to work properly. The time of day cannot be changed during a timed baking or self-cleaning cycle.

1. Touch the ***CLOCK*** pad.
2. Touch the number pads.
3. Touch the ***START*** pad.

The timer is a minute timer only.

The timer does not control oven operations. The maximum setting on the timer is 9 hours and 59 minutes.

To Set the Timer

1. Touch the ***KITCHEN TIMER ON/OFF*** pad.
2. Touch the number pads until the amount of time you want shows in the display. For example, to set 2 hours and 45 minutes, touch ***2, 4*** and ***5*** in that order. If you make a mistake touch the ***KITCHEN TIMER ON/OFF*** pad and begin again.
3. Touch the ***START*** pad.

*After touching the **START** pad, **SET** disappears; this tells you the time is counting down, although the display does not change until one minute has passed. Seconds will not be shown in the display until the last minute is counting down.*

4. When the timer reaches ***:00***, the control will beep 3 times followed by one beep every 6 seconds until the ***KITCHEN TIMER ON/OFF*** pad is touched.

The 6-second tone can be canceled by following the steps in the Special features of your oven control section under Tones at the End of a Timed Cycle.

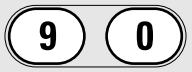
To Reset the Timer

If the display is still showing the time remaining, you may change it by touching the ***KITCHEN TIMER ON/OFF*** pad, then touch the number pads until the time you want appears in the display.

If the remaining time is not in the display (clock, delay start or cooking time are in the display), recall the remaining time by touching the ***KITCHEN TIMER ON/OFF*** pad and then touching the number pads to enter the new time you want.

To Cancel the Timer

Touch the ***KITCHEN TIMER ON/OFF*** pad twice.



Control Lockout

Your control will allow you to lock out the touch pads so they cannot be activated when pressed.

To lock/unlock the controls:

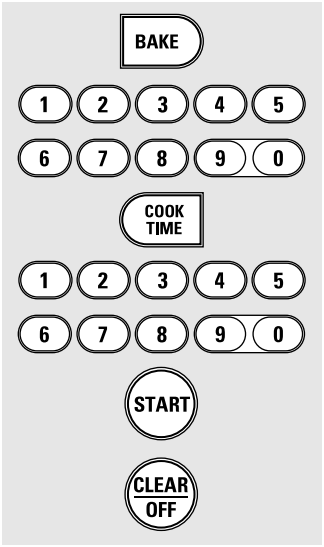
1. Touch the ***9*** and ***0*** pads at the same time for 3 seconds, until the display shows ***LOC ON***.
2. To unlock the control, touch the ***9*** and ***0*** pads at the same time for 3 seconds, until the display shows ***LOC OFF***.

When this feature is on and the touch pads are touched, the control will beep and the display will show ***LOC ON***.

- *The control lockout mode affects all touch pads. No touch pads will work when this feature is activated.*
- *The adjustment will be retained in memory after a power failure.*

Using the timed baking and roasting features.

NOTE: *Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.*



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time the oven will turn off automatically.

1. Touch the ***BAKE*** pad.
2. Using the number pads, enter the desired temperature.
3. Touch the ***COOK TIME*** pad.

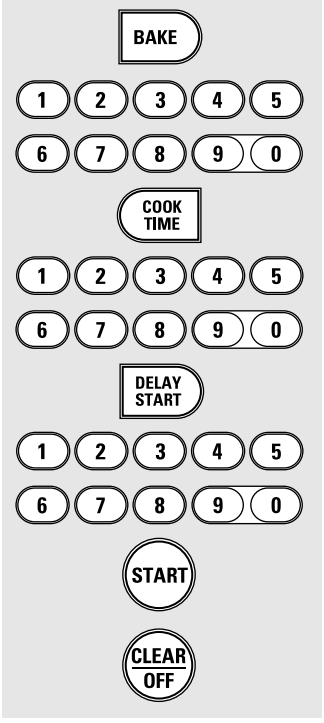
NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Using the number pads, enter the desired baking time. The oven temperature and the cooking time that you entered will be displayed.
5. Touch the ***START*** pad.

The display will show the changing temperature (starting at 100ºF) and the cooking time. The display starts changing once the temperature reaches 100ºF.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the WARM or the Cook and Hold feature was set. Depending on your model, see the *How to Set the Oven for Warming* section or the *Special features of your oven control* section.

Touch the ***CLEAR/OFF*** pad to clear the display.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

1. Touch the ***BAKE*** pad.
2. Using the number pads, enter the desired temperature.
3. Touch the ***COOK TIME*** pad.

NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Using the number pads, enter the desired baking time.
5. Touch the ***DELAY START*** pad.
6. Using the number pads, enter the time of day you want the oven to turn on and start cooking.
7. Touch the ***START*** pad.

NOTE: *An attention tone will sound if you are using timed baking and do not touch the* ***START*** *pad after entering the baking temperature.*

If you would like to check the times you have set, touch the ***DELAY START*** pad to check the start time you have set or touch the ***COOK TIME*** pad to check the length of cooking time you have set.

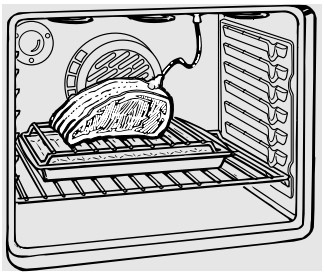
When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100ºF) and the cooking itme. The display starts changing once the temperature reaches 100ºF.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the WARM or the Cook and Hold feature was set. Depending on your model, see the *How to Set the Oven for Warming* section or the *Special features of your oven control* section.

Touch the ***CLEAR/OFF*** pad to clear the display.

Using the probe. *(on some models)*

For many foods, especially roasts and poultry, internal food temperature is the best test for doneness. The temperature probe takes the guesswork out of roasting by cooking foods to the exact doneness you want.

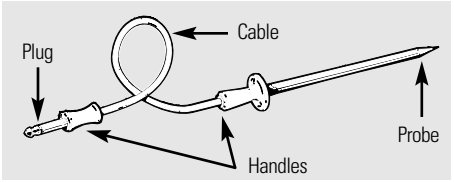


The temperature probe has a skewer-like probe at one end and a plug at the other end that goes into the outlet in the oven.

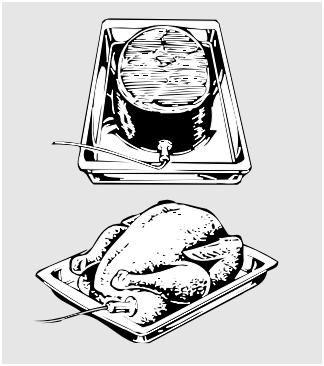
Use of probes other than the one provided with this product may result in damage to the probe or oven control.

Use the handles of the probe and plug when inserting and removing them from the food and outlet.

- *To avoid damaging your probe, do not use tongs to pull on the cable when removing it.*
- *To avoid breaking the probe, make sure food is completely defrosted before inserting.*
- *To prevent possible burns, do not unplug the probe from the outlet until the oven has cooled.*



- *Never leave your probe inside the oven during a self-cleaning cycle.*
- *Do not store the probe in the oven.*



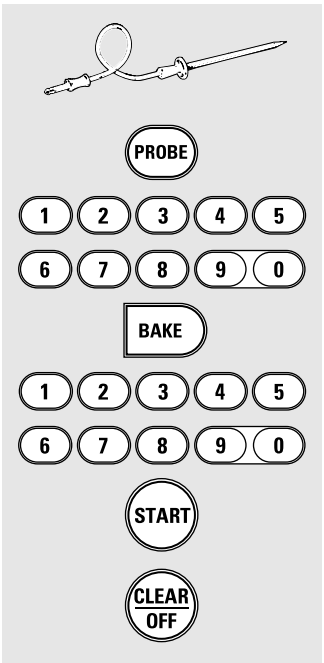
After preparing the meat and placing it on a trivet or on the broiler pan grid, follow these directions for proper probe placement.

Insert the probe completely into the meat. It should not touch bone, fat or gristle.

For roasts with no bone, insert the probe into the meatiest part of the roast. For bone-in ham or lamb, insert the probe into the center of the lowest large muscle.

Insert the probe into the center of dishes such as meat loaf or casseroles.

Insert the probe into the meatiest part of the inner thigh from below and parallel to the leg of a whole turkey.



How to Set the Oven For Roasting When Using the Probe *(on some models)*

1. Insert the probe into the food.
2. Plug the probe into the outlet in the oven. Make sure it's pushed all the way in. Close the oven door. Make sure the probe cable is not touching the broil element.
3. Touch the ***PROBE*** pad.
4. Touch the number pads to set the desired internal food or meat temperature. The maximum internal temperature for the food that you can set is 200°F.
5. Touch the ***BAKE*** pad.
6. Touch the number pads to set the desired oven temperature.
7. Touch the ***START*** pad.

*The display will flash if the probe is inserted into the outlet and you have not set a probe temperature and touched the **START** pad.*

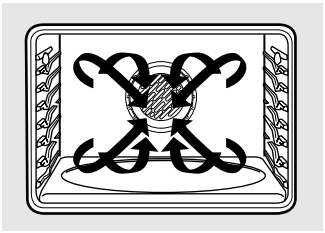
After the internal temperature of the food reaches 100°F, the changing internal temperature will be shown in the display.

8. When the internal temperature of the food reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, touch the ***CLEAR/OFF*** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

To change the oven temperature during the Roast cycle, touch the ***BAKE*** pad and then the number pads to set the new temperature.

- *If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.*
- *You can use the timer even though you cannot use timed oven operations while using the probe.*

Using the convection oven.



Convection Fan

In a convection oven, a fan circulates hot air over, under and around the food.

This circulating hot air is evenly distributed throughout the oven cavity. As a result, foods are evenly cooked and browned—often in less time with convection heat.

NOTE: The convection fan will cycle on and off while cooking to best distribute hot air in the oven.

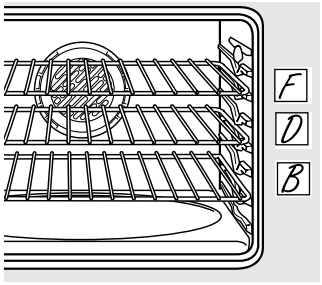
The convection oven fan shuts off when the oven door is opened. ***DO NOT*** leave the door open for long periods of time while using convection cooking or you may shorten the life of the convection heating element.

1-Rack Convection Baking

The convection fan circulates the heated air evenly over and around the food using the bake and broil elements.

*When convection baking with only 1 rack, use **CONVECTION BAKE 1 RACK** or **CONVECTION BAKE** (depending on model) and for best results place the rack on shelf C or D at the center of the oven. Cook times may decrease, so food should be checked earlier than package directions to make sure that it does not overcook.*

- *Ideal for evenly browned baked foods cooked on 1 rack and for large foods. Additionally, some time savings may be noticed.*
- *Good results with cookies, biscuits, muffins, brownies, cupcakes, cream puffs, sweet rolls, angel food cake and bread.*



Multi-rack position.

Multi-Rack Convection Baking

Because heated air is circulated evenly throughout the oven, foods can be baked with excellent results using multiple racks.

The amount of time required for multi-rack baking may increase slightly for some foods, but overall time is saved because two to three times as much food is cooked at once. Cookies, muffins, biscuits, and other quick breads give good results with multi-rack baking.

To cook food on more than one rack in convection bake, use ***CONVECTION BAKE MULTI*** *or* ***CONVECTION BAKE*** (depending on model).

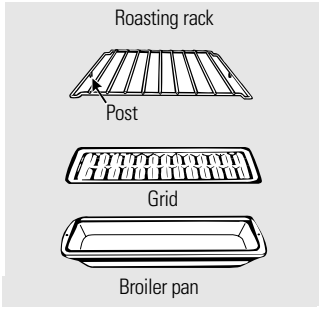
When baking on 3 racks, place one rack in the second (B) position, one in the fourth (D) position and one in the sixth (F) position. If pans will not fit, use rack positions B, D and F

Adapting Recipes…

You can use your favorite recipes in the convection oven.

When convection baking, the Auto Recipe™ Conversion feature automatically reduces the set regular baking temperature by the recommended 25°F. See Auto Recipe™ Conversion in the Special Features section.

- *Use pan size recommended.*
- *Some package instructions for frozen casseroles or main dishes have been developed using commercial convection ovens. For best results in this oven, preheat the oven and use the temperature on the package.*



Convection Roast

■ *Good for large tender cuts of meat, uncovered.*

The convection fan circulates the heated air evenly over and around the food. Meat and poultry are browned on all sides as if they were cooked on a rotisserie. Using the roasting rack provided, heated air will be circulated over, under and around the food being roasted. The heated air seals in juices quickly for a moist and tender product while, at the same time, creating a rich golden brown exterior.

When you are convection roasting it is important that you use the broiler pan and grid and the special roasting rack for best convection roasting results. The pan is used to catch grease spills and the grid is used to prevent grease spatters, while the rack allows the heated air to circulate under the meat and increase browning on the underside of the meat or poultry.

- Place the oven rack in the position that centers the food between the top and bottom of the oven.
- Place the grid on the broiler pan and put the roasting rack over them, making sure the posts on the roasting rack fit into the holes in broiler pan.
- Place the meat on the roasting rack.

Cookware for Convection Cooking

When baking cookies, you will get the best results if you use a flat cookie sheet instead of a pan with low sides.

Before using your convection oven, check to see if your cookware leaves room for air circulation in the oven. If you are baking with several pans, leave space between them. Also, be sure the pans do not touch each other or the walls of the oven.

Paper and Plastic

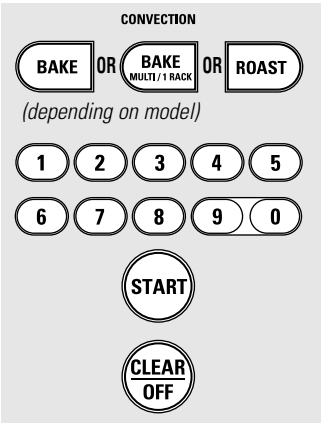
Heat-resistant paper and plastic containers that are recommended for use in regular baking can also be used for convection baking, but should not be used at temperatures higher than the temperature recommended by the cookware manufacturer. Plastic cookware that is heat-resistant to temperatures of 400°F can also be used.

Metal and Glass

Any type of cookware will work in your convection oven. However, metal pans heat the fastest and are recommended for convection baking.

- *Darkened or matte-finished pans will bake faster than shiny pans.*
- *Glass or ceramic pans cook more slowly.*

For recipes like oven-baked chicken, use a pan with low sides. Hot air cannot circulate well around food in a pan with high sides.



How to Set the Oven for Convection Baking or Roasting

1 Touch the ***CONVECTION BAKE MULTI/1 RACK*** pad once (***CONVECTION BAKE MULTI*** mode) for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3 or more racks) at the same time in convection bake. See *Multi-Rack Baking* section for more information.

Touch the ***CONVECTION BAKE MULTI/ 1 RACK*** pad twice (***CONVECTION BAKE 1 RACK*** mode) for one rack convection baking. This mode is used for cooking food items on only one rack in convection bake.

NOTE: On some models, there is only a ***CONVECTION BAKE*** pad which works for both one-rack and multi-rack convection baking.

Touch the ***CONVECTION ROAST*** pad for convection roasting.

2 Touch the number pads to set the desired oven temperature.

3 Touch the ***START*** pad.

To change the oven temperature, touch the ***CONVECTION BAKE MULTI/1 RACK, CONVECTION BAKE*** (depending on model) or ***CONVECTION ROAST*** pad and then the number pads to set the new temperature.

When the oven starts to heat, the changing temperature, starting at 100°F, will be displayed. When oven reaches the temperature you set, 3 beeps will sound.

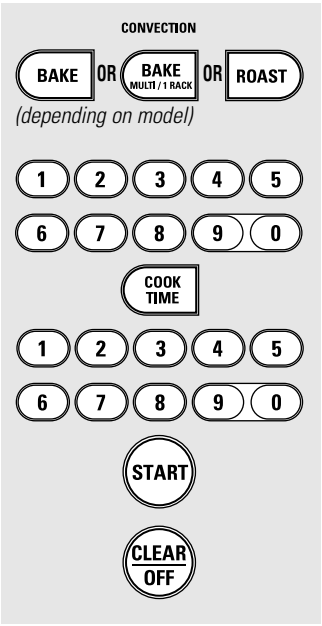
4 Touch ***CLEAR/OFF*** pad when finished.

- *You will hear a fan while cooking with convection. The fan will stop when the door is opened, but the heat will not turn off.*
- *You may hear the oven clicking during baking. This is normal.*

Using the timed features for convection cooking.

You will hear a fan while cooking with these features. The fan will stop when the door is opened, but the heat will not turn off.

NOTE: *Foods that spoil easily—such as milk, eggs, fish, stuffings, poultry and pork—should not be allowed to sit for more than 1 hour before or after cooking. Room temperature promotes the growth of harmful bacteria. Be sure that the oven light is off because heat from the bulb will speed harmful bacteria growth.*



How to Set an Immediate Start and Automatic Stop

The oven will turn on immediately and cook for a selected length of time. At the end of the cooking time, the oven will turn off automatically.

Make sure the clock shows the correct time of day.

1. Touch the ***CONVECTION BAKE MULTI/1 RACK*** pad once (***CONVECTION BAKE MULTI*** mode) for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3 or more racks) at the same time in convection bake. See *Multi-Rack Baking* section for more information.

   Touch the ***CONVECTION BAKE MULTI/ 1 RACK*** pad twice (***CONVECTION BAKE 1 RACK*** mode) for one rack convection baking. This mode is used for cooking food items on only one rack in convection bake.

   NOTE: On some models, there is only a ***CONVECTION BAKE*** pad which works for both one-rack and multi-rack convection baking.

   Touch the ***CONVECTION ROAST*** pad for convection roasting.
2. Touch the number pads to set the desired oven temperature.
3. Touch the ***COOK TIME*** pad.

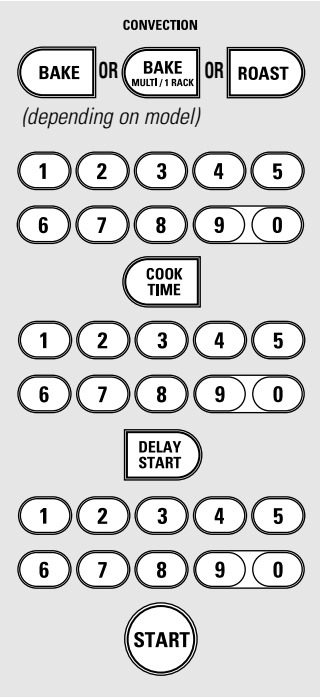
NOTE: *If your recipe requires preheating, you may need to add addtional time to the length of the cooking time.*

4. Touch the number pads to set the desired length of cooking time. The minimum cooking time you can set is 1 minute. The oven temperature that you set and the cooking time that you entered will be in the display.
5. Touch the ***START*** pad.

The display will show the changing temperature (starting at 100°F) and the cooking time. The display starts changing once the temperature reaches 100°F.

The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the WARM or the Cook and Hold feature was set. Depending on your model, see the *How to Set the Oven for Warming* section or the *Special features of your oven control* section.

6. Touch the ***CLEAR/OFF*** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven turns off automatically, food left in the oven will continue cooking after the oven turns off.



How to Set a Delayed Start and Automatic Stop

You can set the oven control to delay-start the oven, cook for a specific length of time and then turn off automatically.

Make sure the clock shows the correct time of day.

1. Touch the ***CONVECTION BAKE MULTI/1 RACK*** pad once (***CONVECTION BAKE MULTI*** mode) for multi-rack convection baking. This mode is used for cooking food items on more than one rack (i.e., 2, 3 or more racks) at the same time in convection bake. See *Multi-Rack Baking* section for more information.

   Touch the ***CONVECTION BAKE MULTI/ 1 RACK*** pad twice (***CONVECTION BAKE 1 RACK*** mode) for one rack convection baking. This mode is used for cooking food items on only one rack in convection bake.

   NOTE: On some models, there is only a ***CONVECTION BAKE*** pad which works for both one-rack and multi-rack convection baking.

   Touch the ***CONVECTION ROAST*** pad for convection roasting.
2. Touch the number pads to set the desired oven temperature.
3. Touch the ***COOK TIME*** pad.

NOTE: *If your recipe requires preheating, you may need to add additional time to the length of the cooking time.*

4. Touch the number pads to set the desired cooking time.
5. Touch the ***DELAY START*** pad.
6. Touch the number pads to set the time of day you want the oven to turn on and start cooking.

If you would like to check the times you have set, touch the ***DELAY START*** *pad to check the start time you have set, or touch the* ***COOK TIME*** *pad to check the length of cooking time you have set.*

7. Touch the ***START*** pad.

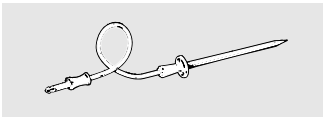
NOTE: *An attention tone will sound if you are using timed baking or roasting and do not touch the* ***START*** *pad after entering the baking or roasting temperature.*

When the oven turns on at the time of day you have set, the display will show the changing temperature (starting at 100°F) and the cooking time. The display starts changing once the temperature reaches 100°F.

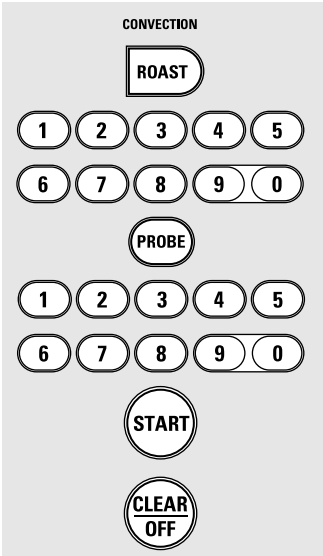
The oven will continue to cook for the programmed amount of time, then shut off automatically, unless the WARM or the Cook and Hold feature was set. Depending on your model, see the *How to Set the Oven for Warming* section or the *Special features of your oven control* section.

8. Touch the ***CLEAR/OFF*** pad to clear the display if necessary. Remove the food from the oven. Remember, even though the oven shuts off automatically, food left in the oven will continue cooking after the oven turns off.

Using the convection oven.



For best results when roasting large turkeys and roasts, we recommend using the probe included in the convection oven.



*To change the oven temperature during the Convection Roast cycle, touch the **CONVECTION ROAST** pad and then touch the number pads to set the new desired temperature.*

How to Set the Oven for Convection Roasting when Using the Probe

The display will flash ***PROBE*** and the oven control will signal if the probe is inserted into the outlet, and you have not set a probe temperature and pressed the ***START*** pad.

1. Place the oven rack in the position that centers the food between the top and bottom of the oven. Insert the probe into the meat.
2. Plug the probe into the outlet in the oven. Make sure it is pushed all the way in. Close the oven door.
3. Touch the ***CONVECTION ROAST*** pad.
4. Touch the number pads to set the desired oven temperature.
5. Touch the ***PROBE*** pad.
6. Touch the number pads to set the desired internal meat temperature.
7. Touch the ***START*** pad.

When the oven starts to heat, the word ***LO*** will be in the display.

After the internal temperature of the meat reaches 100°F, the changing internal temperature will be shown in the display.

8. When the internal temperature of the meat reaches the number you have set, the probe and the oven turn off and the oven control signals. To stop the signal, touch the ***CLEAR/OFF*** pad. Use hot pads to remove the probe from the food. Do not use tongs to pull on it—they might damage it.

CAUTION: *To prevent possible burns, do not unplug the probe from the oven outlet until the oven has cooled. Do not store the probe in the oven.*

NOTE:

- *If the probe is removed from the food before the final temperature is reached, a tone will sound and the display will flash until the probe is removed from the oven.*
- *You will hear a fan while cooking with this feature. The fan will stop when the door is opened, but the heat will not turn off.*
- *You can use the kitchen timer even though you cannot use timed oven operations.*

Convection Roasting Guide

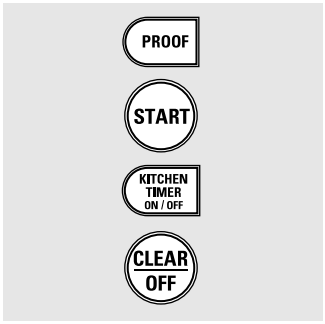
Meats			Minutes/Lb.	Oven Temp.	Internal Temp.
Beef	Rib, Boneless Rib, Top Sirloin (3 to 5 lbs.)	Rare Medium Well	20–24 24–28 28–32	325°F 325°F 325°F	140°F† 160°F 170°F
	Beef Tenderloin	Rare Medium	10–14 14–18	325°F 325°F	140°F† 160°F
Pork	Bone-In, Boneless (3 to 5 lbs.)		23–27	325°F	170°F
	Chops (1/2 to 1″ thick)	2 chops 4 chops 6 chops	30–35 total 35–40 total 40–45 total	325°F 325°F 325°F	170°F 170°F 170°F
Ham	Canned, Butt, Shank (3 to 5 lbs. fully cooked)		14–18	325°F	140°F
Lamb	Bone-In, Boneless (3 to 5 lbs.)	Medium Well	17–20 20–24	325°F 325°F	160°F 170°F
Seafood	Fish, Whole (3 to 5 lbs.)		30–40 total	400°F	
	Lobster Tails (6 to 8 oz. each)		20–25 total	350°F	
Poultry	Whole Chicken (2½ to 3½ lbs.)		24–26	350°F	180°–185°F
	Cornish Hens, Unstuffed (1 to 1½ lbs.) Stuffed (1 to 1½ lbs.)		50–55 total 55–60 total	350°F 350°F	180°–185°F 180°–185°F
	Duckling (4 to 5 lbs.)		24–26	325°F	180°–185°F
	Turkey, Whole* Unstuffed (10 to 16 lbs.) Unstuffed (18 to 24 lbs.)		 8–11 7–10	 325°F 325°F	 180°–185°F 180°–185°F
	Turkey Breast (4 to 6 lbs.)		16–19	325°F	170°F

** Stuffed birds generally require 30–45 minutes additional roasting time. Shield legs and breast with foil to prevent overbrowning and drying of skin.*

† The U.S. Department of Agriculture says "Rare beef is popular, but you should know that cooking it to only 140°F means some food poisoning organisms may survive." (Source: Safe Food Book. Your Kitchen Guide. USDA Rev. June 1985.)

Using the proofing and warming features.

The proofing feature maintains a warm environment useful for rising yeast-leavened products.



How to Set the Oven For Proofing *(on some models)*

1. Place the covered dough in a dish in the oven on shelf B or C.

NOTE: *For best results, cover the dough with a cloth or with greased plastic wrap (the plastic may need to be anchored underneath the container so the oven fan will not blow it off).*

2. Touch the ***PROOF*** pad and then the ***START*** pad.

The display will read ***PrF*** (proof).

The oven interior light turns on and remains on during proofing.

The proofing feature automatically provides the optimum temperature for the proofing process, and therefore does not have a temperature adjustment.

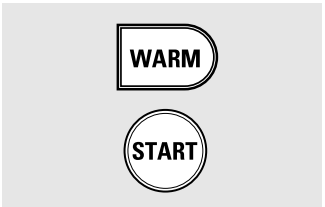
3. Set the ***KITCHEN TIMER ON/OFF*** for the minimum proof time.

4. When proofing is finished, touch the ***CLEAR/OFF*** pad.

- *To avoid lowering the oven temperature and lengthening proofing time, do not open the oven door unnecessarily.*
- *Check bread products early to avoid over-proofing.*

NOTE:

- *Do not use the proofing mode for warming food or keeping food hot. The proofing oven temperature is not hot enough to hold foods at safe temperatures. Use the* ***WARM*** *or the Cook and Hold feature (depending on model) to keep food warm.*
- *Proofing will not operate when oven is above 125°F. "HOT" will show in the display.*



How to Set the Oven For Warming *(on some models)*

The ***WARM*** feature keeps cooked foods hot.

This feature is not designed to reheat cold food.

To use the ***WARM*** feature, touch the ***WARM*** pad and then the ***START*** pad.

To use the ***WARM*** feature after Timed Baking or Roasting, follow these steps:

1. Touch the mode of cooking that you want to use (***BAKE, CONVECTION BAKE MULTI, CONVECTION BAKE 1 RACK*** or ***CONVECTION ROAST***).
2. Touch the number pads to set the oven temperature.
3. Touch the ***COOK TIME*** pad.
4. Touch the number pads to set the desired length of cooking time.
5. Touch the ***WARM*** pad.
6. Touch the ***START*** pad.

To Crisp Stale Items

- Place food in low-sided dishes or pans.
- For best results, place the food items in a single layer. Do not stack.
- Leave them uncovered.
- Check crispness after 20–30 minutes. Add time as needed.

IMPORTANT NOTES:

- *Food should be kept hot in its cooking container or transferred to a heat-safe serving dish.*
- *For moist foods, cover them with an oven-safe lid or aluminum foil.*
- *Fried or crisp foods do not need to be covered, but can become too dry if warmed for too long.*
- *Repeated opening of the door allows the hot air to escape and the food to cool.*
- *Allow extra time for the temperature inside the oven to stabilize after adding items.*
- *With large loads it may be necessary to cover some of the cooked food items.*
- *Remove serving spoons, etc., before placing containers in the oven.*
- *Do not use plastic containers, lids or plastic wrap.*

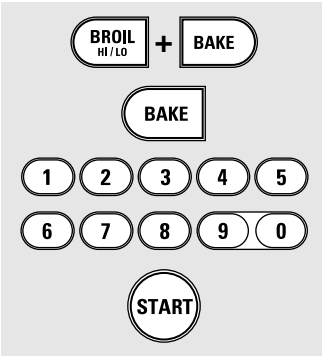
CAUTION: *Plastic containers, lids or plastic wrap will melt if placed in the oven. Melted plastic may not be removable and is not covered under your warranty.*

Adjust the oven thermostat—Do it yourself!

You may find that your new oven cooks differently than the one it replaced. Use your new oven for a few weeks to become more familiar with it. If you still think your new oven is too hot or too cold, you can adjust the thermostat yourself.

Do not use thermometers, such as those found in grocery stores, to check the temperature setting of your oven. These thermometers may vary 20–40 degrees.

***NOTE:** This adjustment will only affect baking and roasting temperatures; it will not affect broiling, convection or self-cleaning temperatures. The adjustment will be retained in memory after a power failure.*



To Adjust the Thermostat

1. Touch the ***BROIL HI/LO*** and ***BAKE*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Touch the ***BAKE*** pad. A two digit number shows in the display.

   Touch ***BAKE*** again to alternate between increasing and decreasing the oven temperature.
3. The oven temperature can be adjusted up to (+) 35ºF hotter or (-) 35ºF cooler. Touch the number pads the same way you read them. For example, to change the oven temperature 15ºF, touch ***1*** and ***5***.
4. When you have made the adjustment, touch the ***START*** pad to go back to the time of day display. Use your oven as you would normally.

The type of margarine will affect baking performance!

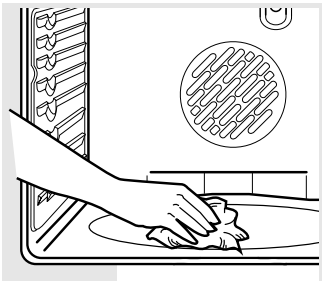
Most recipes for baking have been developed using high-fat products such as butter or margarine (80% fat). If you decrease the fat, the recipe may not give the same results as with a higher-fat product.

Recipe failure can result if cakes, pies, pastries, cookies or candies are made with low-fat spreads. The lower the fat content of a spread product, the more noticeable these differences become.

Federal standards require products labeled “margarine” to contain at least 80% fat by weight. Low-fat spreads, on the other hand, contain less fat and more water. The high moisture content of these spreads affects the texture and flavor of baked goods. For best results with your old favorite recipes, use margarine, butter or stick spreads containing at least 70% vegetable oil.

Using the self-cleaning oven.

The oven door must be closed and all controls set correctly for the cycle to work properly.



Wipe up heavy soil on the oven bottom.

Before a Clean Cycle

We recommend venting your kitchen with an open window or using a ventilation fan or hood during the first self-clean cycle.

Remove the racks, broiler pan, broiler grid, probe, all cookware and any aluminum foil from the oven.

The oven racks can be self-cleaned, but they will darken, lose their luster and become hard to slide.

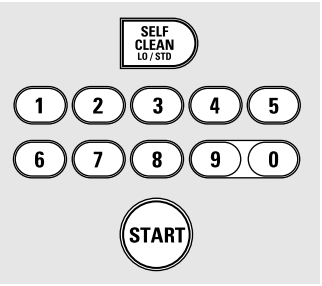
Soil on the front frame of the range and outside the gasket on the door will need to be cleaned by hand. Clean these areas with hot water, soap-filled or plastic scouring pads or cleansers such as Soft Scrub®. Rinse well with clean water and dry.

Do not clean the gasket. The fiberglass material of the oven door gasket cannot withstand abrasion. It is essential for the gasket to remain intact. If you notice it becoming worn or frayed, replace it.

Wipe up any heavy spillovers on the oven bottom.

Make sure the oven light bulb cover is in place and the oven light is off.

IMPORTANT: The health of some birds is extremely sensitive to the fumes given off during the self-cleaning cycle of any range. Move birds to another well-ventilated room.



How to Set the Oven for Cleaning

1. Touch the ***SELF CLEAN LO/STD*** pad once for a 4-hour clean time or twice for a 3-hour clean time.

   A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.

2. If a time other than 3 hours or 4 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

3. Touch the ***START*** pad.

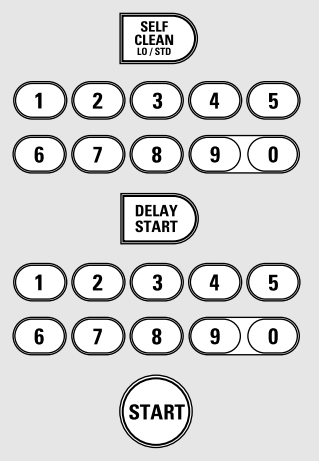
The door locks automatically. The display will show the clean time remaining. It will not be possible to open the oven door until the temperature drops below the lock temperature and the ***LOCKED*** light goes off.

When the ***LOCKED*** light goes off, you will be able to open the door.

- The word ***LOCKED*** will flash and the oven control will signal if you set the clean cycle and forget to close the oven door.
- To stop a clean cycle, touch the ***CLEAR/OFF*** pad. When the ***LOCKED*** light goes off indicating the oven has cooled below the locking temperature, you will be able to open the door.

Using the self-cleaning oven.

The oven door must be closed and all controls must be set correctly for the cycle to work properly.



How to Delay the Start of Cleaning

1. Touch the ***SELF CLEAN LO/STD*** pad once for a 4-hour clean time or twice for a 3-hour clean time.

   A 3-hour self-clean time is recommended for use when cleaning small, contained spills. A self-clean time of 4 hours or longer is recommended for a dirtier oven.

2. If a time other than 3 hours or 4 hours is needed, use the number pads and enter the desired clean time.

You can change the clean time to any time between 3 hours and 5 hours, depending on how dirty your oven is.

3. Touch the ***DELAY START*** pad.
4. Using the number pads, enter the time of day you want the clean cycle to start.
5. Touch the ***START*** pad.

The door locks automatically. The display will show the start time. It will not be possible to open the oven door until the temperature drops below the lock temperature and the ***LOCKED*** light goes off.

When the ***LOCKED*** light goes off, you will be able to open the door.

After a Clean Cycle

You may notice some white ash in the oven. Wipe it up with a damp cloth after the oven cools.

If white spots remain, remove them with a soap-filled or plastic scouring pad and rinse thoroughly with a vinegar and water mixture.

These deposits are usually a salt residue that cannot be removed by the clean cycle.

If the oven is not clean after one clean cycle, repeat the cycle.

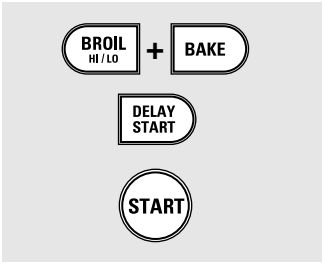
- You cannot set the oven for cooking until the oven is cool enough for the door to unlock.
- While the oven is self-cleaning, you can touch the ***CLOCK*** pad to display the time of day. To return to the clean countdown, touch the ***SELF CLEAN LO/STD*** pad.
- If the racks become hard to slide, apply a small amount of cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.

Special features of your oven control.

Your new touch pad control has additional features that you may choose to use. The following are the features and how you may activate them.

The special feature modes can only be activated while the display is showing the time of day. They remain in the control's memory until the steps are repeated.

*When the display shows your choice, touch the **START** pad. The special features will remain in memory after a power failure, except for the Sabbath feature, which will have to be reset.*

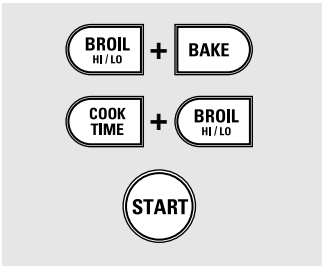


12-Hour Shutdown

With this feature, should you forget and leave the oven on, the control will automatically turn off the oven after 12 hours during baking functions or after 3 hours during a broil function.

If you wish to turn ***OFF*** this feature, follow the steps below.

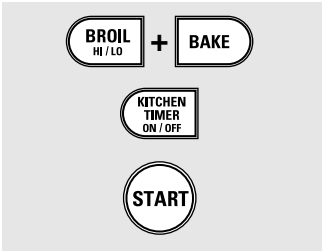
1. Touch the ***BROIL HI/LO*** and ***BAKE*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Touch the ***DELAY START*** pad until ***no shdn*** (no shut-off) appears in the display.
3. Touch the ***START*** pad to activate the no shut-off and leave the control set in this special features mode.



Fahrenheit or Celsius Temperature Selection

Your oven control is set to use the Fahrenheit temperature selections but you may change this to use the Celsius selections.

1. Touch the ***BROIL HI/LO*** and ***BAKE*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Touch the ***COOK TIME*** and ***BROIL HI/LO*** pads at the same time. The display will show ***F*** (Fahrenheit).
3. Touch the ***COOK TIME*** and ***BROIL HI/LO*** pads again at the same time. The display will show ***C*** (Celsius).
4. Touch the ***START*** pad.



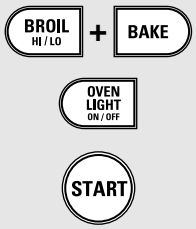
Tones at the End of a Timed Cycle

*At the end of a timed cycle, 3 short beeps will sound followed by one beep every 6 seconds until the **CLEAR/OFF** pad is touched. This continual 6-second beep may be canceled.*

To cancel the 6-second beep:

1. Touch the ***BROIL HI/LO*** and ***BAKE*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Touch the ***KITCHEN TIMER ON/OFF*** pad. The display shows ***CON BEEP*** (continuous beep). Touch the ***KITCHEN TIMER ON/OFF*** pad again. The display shows ***BEEP.*** (This cancels the one beep every 6 seconds.)
3. Touch the ***START*** pad.

Special features of your oven control.



Tone Volume

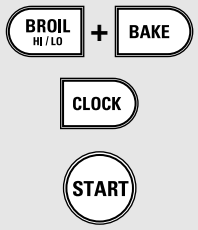
This feature allows you to adjust the tone volumes to a more acceptable volume. There are three possible volume levels.

1. Touch the ***BROIL HI/LO*** and ***BAKE*** pads at the same time for 3 seconds, until the display shows ***SF***.
2. Touch the ***OVEN LIGHT ON/OFF*** pad. The display will show ***2 BEEP***. This is the high volume level.

   Touch the ***OVEN LIGHT ON/OFF*** pad again. The display will show ***3 BEEP.*** This is the loudest volume level.

   Touch the ***OVEN LIGHT ON/OFF*** pad again. The display will show ***1 BEEP***. This is the quietest volume level.

   For each time the level is changed, a tone will sound to provide an indication of the volume level.
3. Choose the desired sound level (***1 BEEP, 2 BEEP, 3 BEEP***).
4. Touch the ***START*** pad to activate the level shown.



12-Hour, 24-Hour or Clock Blackout

Your control is set to use a 12-hour clock.

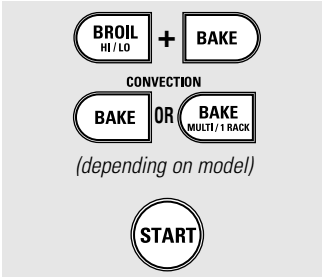
If you would prefer to have a 24-hour military time clock or black out the clock display, follow the steps below.

1. Touch the ***BROIL HI/LO*** and ***BAKE*** pads at the same time for 3 seconds until the display shows ***SF.***
2. Touch the ***CLOCK*** pad once. The display will show ***12 hr.*** If this is the choice you want, touch the ***START*** pad.

   Touch the ***CLOCK*** pad again to change to the 24 hour military time clock. The display will show ***24 hr.*** If this is the choice you want, touch the ***START*** pad.

   Touch the ***CLOCK*** pad again to black out the clock display. The display will show ***OFF.*** If this is the choice you want, touch the ***START*** pad.

NOTE: *If the clock is in the black-out mode you will not be able to use the Delay Start function.*



Using Auto Recipe™ Conversion

When using convection bake, the Auto Recipe™ Conversion feature will automatically convert entered regular baking temperatures to convection baking temperatures.

The display will show the actual converted (reduced) temperature. For example, if you enter a regular recipe temperature of 350°F and touch the ***START*** *pad, the display will show* ***CON*** *and the converted temperature of 325°F.*

NOTE: *This feature only converts cooking temperatures, not cooking times.*

To turn off this feature:

1. Touch the ***BROIL HI/LO*** and ***BAKE*** pads at the same time for 3 seconds until the display shows ***SF***.
2. Touch the ***CONVECTION BAKE*** or ***CONVECTION BAKE MULTI/1 RACK*** pad (depending on model). The display will show ***CON ON***. Touch the ***CONVECTION BAKE*** or ***CONVECTION BAKE MULTI/1 RACK*** pad again. The display will show ***CON OFF***.
3. Touch the ***START*** pad.

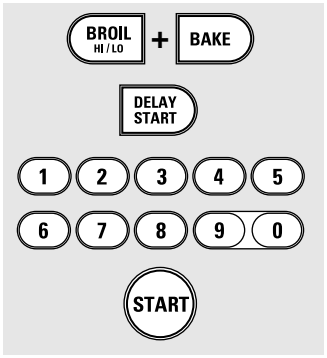
To turn on this feature, repeat steps 1–3 above but touch the ***START*** pad when ***CON ON*** is in the display.

Using the Sabbath Feature.

(Designed for use on the Jewish Sabbath and Holidays.) *(On some models)*

The Sabbath feature can be used for baking/roasting only. It cannot be used for convection, broiling, self-cleaning or Delay Start cooking.

NOTE: *The oven light comes on automatically (on some models) when the door is opened and goes off when the door is closed. The bulb may be removed. See the Oven Light Replacement section. On models with a light switch on the control panel, the oven light may be turned on and left on.*



When the display shows ⊃ the oven is set in Sabbath. When the display shows ⊃ ⊂ the oven is baking/roasting.

How to Set for Regular Baking/Roasting

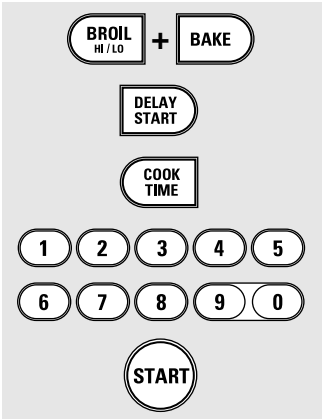
Make sure the clock shows the correct time of day and the oven is off.

1. Touch and hold ***both*** the ***BROIL HI/LO*** and ***BAKE*** pads, ***at the same time***, until the display shows ***SF.***

   NOTE: If bake or broil appears in the display, the ***BROIL HI/LO*** and ***BAKE*** pads were not touched at the same time. Touch the ***CLEAR/OFF*** pad and begin again.
2. Tap the ***DELAY START*** pad until ***SAb bAtH*** appears in the display.
3. Touch the ***START*** pad and ⊃ will appear in the display.
4. Touch the ***BAKE*** pad. No signal will be given.
5. Using the number pads, enter the desired temperature between 170°F and 550°F. No signal or temperature will be given.
6. Touch the ***START*** pad.
7. After a random delay period of approximately 30 seconds to 1 minute, ⊃ ⊂ will appear in the display indicating that the oven is baking/roasting. If ⊃ ⊂ doesn't appear in the display, start again at Step 4.

To adjust the oven temperature, touch the ***BAKE*** pad, enter the new temperature using the number pads and touch the ***START*** pad.

NOTE: The ***CLEAR/OFF*** and ***COOK TIME*** pads will function during the Sabbath feature.



When the display shows ⊃ the oven is set in Sabbath. When the display shows ⊃ ⊂ the oven is baking/roasting.

How to Set for Timed Baking/Roasting – Immediate Start and Automatic Stop

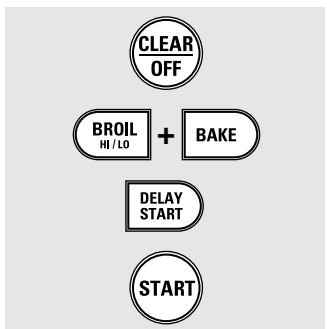
Make sure the clock shows the correct time of day and the oven is off.

1. Touch and hold ***both*** the ***BROIL HI/LO*** and ***BAKE*** pads, ***at the same time***, until the display shows ***SF.***

   NOTE: If bake or broil appears in the display, the ***BROIL HI/LO*** and ***BAKE*** pads were not touched at the same time. Touch the ***CLEAR/OFF*** pad and begin again.
2. Tap the ***DELAY START*** pad until ***SAb bAtH*** appears in the display.
3. Touch the ***START*** pad and ⊃ will appear in the display.
4. Touch the ***COOK TIME*** pad.
5. Touch the number pads to set the desired length of cooking time between 1 minute and 9 hours and 99 minutes. The cooking time that you entered will be displayed.
6. Touch the ***START*** pad.
7. Touch the ***BAKE*** pad. No signal will be given.
8. Using the number pads, enter the desired temperature. No signal or temperature will be given.
9. Touch the ***START*** pad.
10. After a random delay period of approximately 30 seconds to 1 minute, ⊃ ⊂ will appear in the display indicating that the oven is baking/roasting. If ⊃ ⊂ doesn't appear in the display, start again at Step 7.

To adjust the oven temperature, touch the ***BAKE*** pad, enter the new temperature using the number pads and touch the ***START*** pad.

When cooking is finished, the display will change from ⊃ ⊂ to ⊃ and ***0:00*** will appear, indicating that the oven has turned ***OFF*** but is still set in Sabbath. Remove the cooked food.



How to Exit the Sabbath Feature

1. Touch the ***CLEAR/OFF*** pad.
2. If the oven is cooking, wait for a random delay period of approximately 30 seconds to 1 minute, until only ⊃ is in the display.
3. Touch and hold ***both*** the ***BROIL HI/LO*** and ***BAKE*** pads, ***at the same time***, until the display shows ***SF.***
4. Tap the ***DELAY START*** pad until ***12 shdn*** or ***no shdn*** appears in the display.
5. Choose ***12 shdn***, indicating that the oven will automatically turn off after 12 hours or ***no shdn***, indicating that the oven will not automatically turn off after 12 hours.
6. Touch the ***START*** pad when the option that you want is in the display (***12 shdn*** or ***no shdn***).

NOTE: If a power outage occurred while the oven was in Sabbath, the oven will automatically turn off and stay off even when the power returns. The oven control must be reset.

Care and cleaning of the range.

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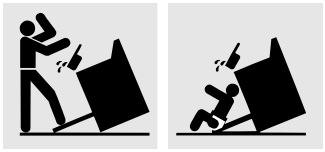
Be sure all controls are off and all surfaces are cool before cleaning any part of the range.



If your range is removed for cleaning, servicing or any reason, be sure the anti-tip device is reengaged properly when the range is replaced. Failure to take this precaution could result in tipping of the range and cause injury.

How to Remove Packaging Tape

To assure no damage is done to the finish of the product, the safest way to remove the adhesive left from packaging tape and cooktop labels on new appliances is an application of a household liquid dishwashing detergent, mineral oil or cooking oil.

Apply with a soft cloth and allow to soak. Wipe dry and then apply an appliance polish to thoroughly clean and protect the surface.

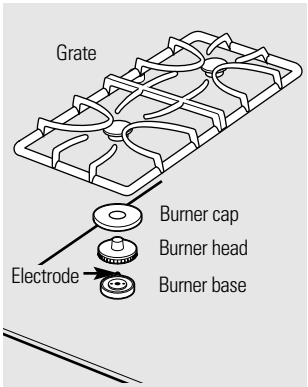
NOTE: *The adhesive must be removed from all parts. It cannot be removed if it is baked on.*

Control Knobs

The control knobs may be removed for easier cleaning.

Before removing the knobs for cleaning, please note that the knobs are in the ***OFF*** position. When replacing the knobs, check the ***OFF*** position to insure proper placement.

Wash the knobs in soap and water or a vinegar and hot water solution but do not soak.



CAUTION: *DO NOT OPERATE THE BURNER WITHOUT ALL BURNER PARTS IN PLACE.*

Burner Assembly

The burner assemblies should be washed regularly and, of course, after spillovers.

Turn all controls off before removing burner parts.

The burner grates, burner heads and burner caps can be removed for easy cleaning.

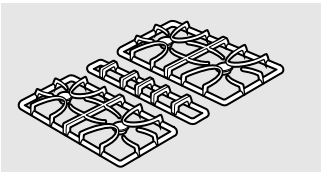
The electrode of the spark igniter is exposed beyond the surface of the burner base. When cleaning the cooktop, be careful not to snag the electrode of the spark igniter with your cleaning cloth. Damage to the igniter could occur. ***To avoid snagging a cloth on the spark igniter, leave the burner heads in place when cleaning the cooktop.***

Be careful not to push in any cooktop controls while cleaning the cooktop. A slight electrical shock might result which could cause you to knock over hot cookware.

Wash burner parts with an all-purpose non-abrasive cleaner and warm water. Soak stubborn soil. Dry them with a cloth—do not reassemble while wet.

To reassemble, replace the burner head first, then the burner cap and finally the burner grate. Be sure the pins in the burner head are properly located in the burner base holes.

Care and cleaning of the range.



Burner Grates and Center Grate

Porcelain enamel burner grates and the vent grille should be washed regularly and, of course, after spillovers.

Wash them in hot, soapy water and rinse with clean water. You may also use abrasive cleaners and scouring pads to clean burner grates and the vent grille. Dry the grates and grille with a cloth—don't put them back on the cooktop wet.

To get rid of burned-on food, place the grates and grille in a covered container. Add 1/4 cup ammonia and let them soak several hours or overnight. Wash, rinse well and dry.

Although they're durable, the grates and grille will gradually lose their shine, regardless of the best care you can give them. This is due to their continual exposure to high temperatures.

Do not operate a burner for an extended period of time without cookware on the grate. The finish on the grate may chip without cookware to absorb the heat.

After cleaning, replace the center grille first. Replace the side grates so that the notches lock over the tabs on the center grate. Make sure the grates are positioned securely over the burners and that they are stable and level.

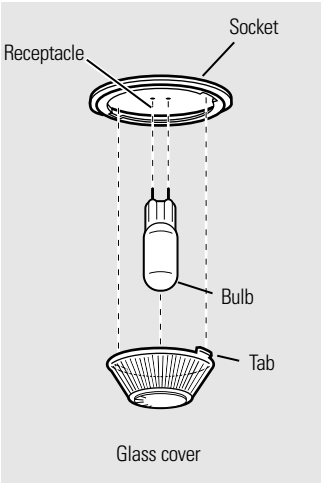
Rubber Grate Feet

For stability, your cooktop has rubber feet on the burner grates. If any of these rubber feet should become damaged or lost, replace them immediately.

To order replacement rubber grate feet, please call our toll-free number:

National Parts Center . . . . . 800.626.2002 (U.S.)
888.261.3055 (Canada)

Rubber Grate Feet . . . . . .#WB02T10101



Oven Light Bulbs

NOTE: *The glass cover should be removed only when cold. Wearing latex gloves may offer a better grip.*

CAUTION: *Before replacing your oven light bulb, disconnect the electrical power to the oven at the main fuse or circuit breaker panel.*

Be sure to let the light cover and bulb cool completely.

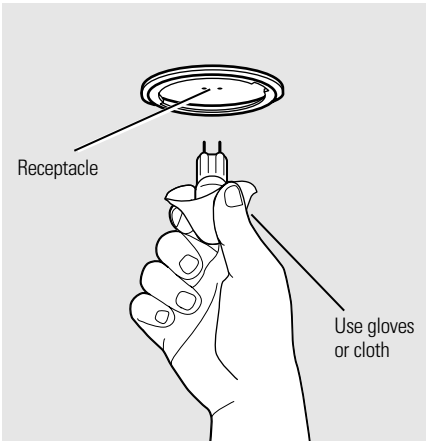
For your safety, do not touch a hot bulb with bare hands or a damp cloth.

To remove:

1. Turn the glass cover counterclockwise 1/4 turn until the tabs of the glass cover clear the grooves of the socket.
2. Using gloves or a dry cloth, remove the bulb by pulling it straight out.

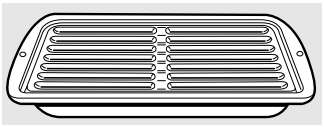
To replace:

1. Use a new 130-volt halogen bulb, not to exceed 50 watts.
2. Using gloves or a dry cloth, remove the bulb from its packaging. Do not touch the bulb with bare fingers.



3. Push the bulb straight into the receptacle all the way.
4. Place the tabs of the glass cover into the grooves of the socket. Turn the glass cover clockwise 1/4 turn to engage.

   For improved lighting inside the oven, clean the glass cover frequently using a wet cloth. This should be done when the oven is completely cool.
5. Reconnect electrical power to the oven.



Do not store a soiled broiler pan and grid anywhere in the range.

Broiler Pan and Grid

Do not clean the broiler pan or grid in a self-cleaning oven.

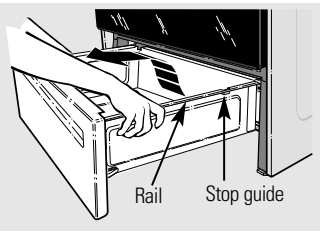
After broiling, remove the broiler pan from the oven. Remove the grid from the pan. Carefully pour out the grease from the pan into a proper container.

Wash and rinse the broiler pan and grid in hot water with a soap-filled or plastic scouring pad.

If food has burned on, sprinkle the grid with detergent while hot and cover with wet paper towels or a dishcloth. Soaking the pan will remove burned-on foods.

Both the broiler pan and grid may be cleaned with a commercial oven cleaner.

Both the broiler pan and grid can also be cleaned in a dishwasher.



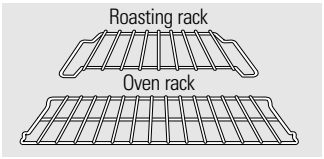
Storage Drawer Removal

To remove the drawer:

1. Pull the drawer out until it stops.
2. Lift the front of the drawer until the stops clear the guides.
3. Remove the drawer.

To replace the drawer:

1. Place the drawer rails on the guides.
2. Push the drawer back until it stops.
3. Lift the front of the drawer and push back until the stops clear the guides.
4. Lower the front of the drawer and push back until it closes.



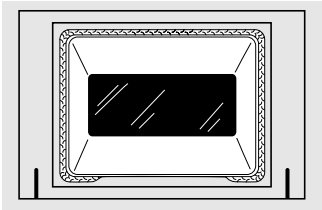
Oven Racks and Convection Roasting Rack

Clean the oven racks and the convection roasting rack with an abrasive cleanser or steel wool. After cleaning, rinse the racks with clean water and dry with a clean cloth.

NOTE: *The oven racks and convection roasting rack may be cleaned in the self-cleaning oven. However, the oven racks will darken in color, lose their luster and become hard to slide if cleaned during the self-cleaning cycle.*

To make the oven racks slide more easily, apply a small amount of cooking oil to a paper towel and wipe the edges of the oven racks with the paper towel.

Care and cleaning of the range.



The gasket is designed with a gap at the bottom to allow for proper air circulation.

Do not rub or clean the door gasket—it has an extremely low resistance to abrasion.

If you notice the gasket becoming worn, frayed or damaged in any way or if it has become displaced on the door, you should have it replaced.

Cleaning the Oven Door

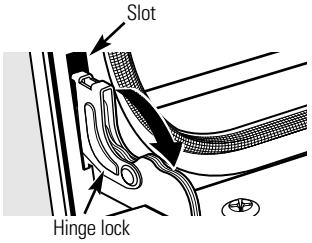
To clean the inside of the door:

- Because the area inside the gasket is cleaned during the self-clean cycle, you do not need to clean this by hand.
- The area outside the gasket and the door liner can be cleaned with a soap-filled or plastic scouring pad, hot water and detergent. Rinse well with a vinegar and water solution.

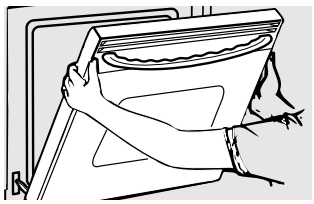
To clean the outside of the door:

- Use soap and water to thoroughly clean the top, sides and front of the oven door. Rinse well. You may also use a glass cleaner to clean the glass on the outside of the door. Do not let water drip into the vent openings.
- If any stain on the door vent trim is persistent, use a soft abrasive cleaner and a sponge-scrubber for best results.
- Spillage of marinades, fruit juices, tomato sauces and basting materials containing acids may cause discoloration and should be wiped up immediately. When surface is cool, clean and rinse.
- Do not use oven cleaners, cleaning powders or harsh abrasives on the outside of the door.

Lift-Off Oven Door



Pull hinge locks down to unlock.



Removal position

The door is very heavy. Be careful when removing and lifting the door.

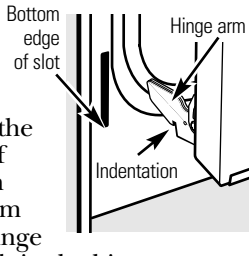
Do not lift the door by the handle.

To remove the door:

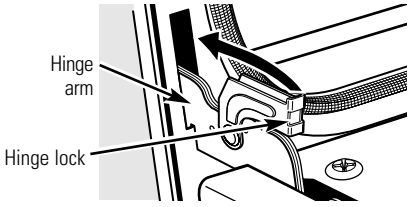
1. Fully open the door.
2. Pull the hinge locks down toward the door frame, to the unlocked position. A tool, such as a small flat-blade screwdriver, may be required.
3. Firmly grasp both sides of the door at the top.
4. Close door to the door removal position, which is halfway between the broil stop position and fully closed.
5. Lift door up and out until the hinge arm is clear of the slot.

To replace the door:

1. Firmly grasp both sides of the door at the top.
2. With the door at the same angle as the removal position, seat the indentation of the hinge arm into the bottom edge of the hinge slot. The notch in the hinge arm must be fully seated into the bottom of the slot.



3. Fully open the door. If the door will not fully open, the indentation is not seated correctly in the bottom edge of the slot.
4. Push the hinge locks up against the front frame of the oven cavity to the locked position.



Push hinge locks up to lock.

5. Close the oven door.

Painted Surfaces

Painted surfaces include the top and sides of the door, top of the control panel and the drawer front. Clean these with soap and water or a vinegar and water solution.

Do not use commercial oven cleaners, cleaning powders, steel wool or harsh abrasives on any painted surface.

Stainless Steel Surfaces

Do not use a steel-wool pad; it will scratch the surface.

1. Shake bottle well.
2. Place a small amount of CERAMA BRYTE® Stainless Steel Appliance Cleaner on a ***damp*** cloth or ***damp*** paper towel.
3. Clean a small area (approximately 8″ x 8″), rubbing with the grain of the stainless steel if applicable.
4. Dry and buff with a clean, dry paper towel or soft cloth.
5. Repeat as necessary.

NOTE: If a mineral oil-based stainless steel appliance cleaner has been used before to clean the appliance, wash the surface with dishwashing liquid and water prior to using the CERAMA BRYTE® Stainless Steel Appliance Cleaner. After washing the surface with dishwashing liquid and water, use a generous amount of CERAMA BRYTE® Stainless Steel Appliance Cleaner to clean the appliance.

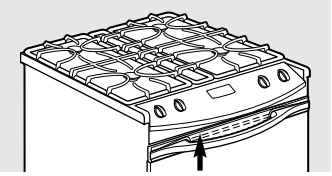
To Order

To order CERAMA BRYTE® Stainless Steel Appliance Cleaner, please call our toll-free number:

National Parts Center . . . . . .800.626.2002 (U.S.)
888.261.3055 (Canada)

www.GEAppliances.com (U.S.)
www.geappliances.ca (Canada)

CERAMA BRYTE® Stainless Steel Appliance Cleaner . . . . . .*# PM10X311*



Oven Vent

The oven vent is above the left side of the door.

This area could become hot during oven use.

It is normal for steam to come out of the vent.

The vent is important for proper air circulation. Never block this vent.

Control Panel

If desired, the touch pads may be turned off before cleaning.

See the *Control Lockout* section.

Clean up splatters with a damp cloth.

You may also use a glass cleaner.

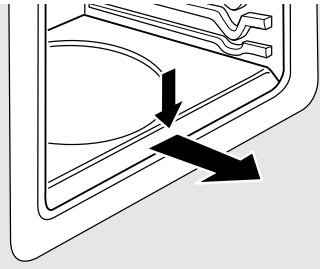
Remove heavier soil with warm soapy water. Do not use abrasives of any kind.

Turn on the touch pads after cleaning.

Oven Heating Elements

Do not clean the broil element. Any soil will burn off when the element is heated. Clean the oven floor with warm, soapy water.

On some models, the bake element is not exposed and is under the oven floor. If spillovers, residue or ash accumulate on the oven floor, wipe up before self-cleaning.



Press down and pull out.

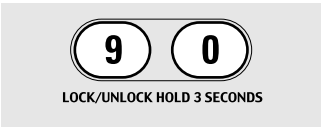
Removable Oven Floor

To remove the oven floor for easier cleaning:

1. Remove the oven door using the instructions in the *Lift-Off Oven Door* section.
2. Press down and pull out the removable oven floor.
3. Clean the oven floor with warm soapy water.
4. When reinstalling the oven floor, be sure to slide it all the way to the back of the oven.

IMPORTANT: Always replace the removable floor before the next use.

Cleaning the glass cooktop.



Control Lockout

Begin by locking the cooktop; see the *Control Lockout* section.

Clean your cooktop after each spill. Use CERAMA BRYTE® Ceramic Cooktop Cleaner.

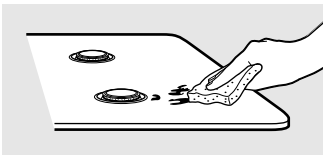
Normal Daily Use Cleaning

ONLY use CERAMA BRYTE® Ceramic Cooktop Cleaner on the glass cooktop. Other creams may not be as effective.

To maintain and protect the surface of your glass cooktop, follow these steps:

1. Before using the cooktop for the first time, clean it with CERAMA BRYTE® Ceramic Cooktop Cleaner. This helps protect the top and makes cleanup easier.
2. Daily use of CERAMA BRYTE® Ceramic Cooktop Cleaner will help keep the cooktop looking new.
3. Remove the burner grates and vent grille.
4. Shake the cleaning cream well. Apply a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner directly to the cooktop.
5. Use a paper towel or CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops to clean the entire cooktop surface.
6. Use a dry cloth or paper towel to remove all cleaning residue. No need to rinse.

NOTE: *It is very important that you DO NOT heat the cooktop until it has been cleaned thoroughly.*

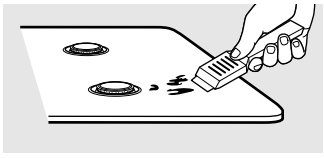


Use a CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops or a Scotch-Brite® Multi-Purpose No Scratch blue scrub pad.

Burned-On Residue

WARNING: *DAMAGE to your glass surface may occur if you use scrub pads other than the pad included with your cooktop.*

1. Allow the cooktop to cool.
2. Remove the burner grates and vent grille.
3. Spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area.
4. Using the included CERAMA BRYTE® Cleaning Pad for Ceramic Cooktops, rub the residue area, applying pressure as needed.
5. If any residue remains, repeat the steps listed above as needed.
6. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.



The CERAMA BRYTE® Ceramic Cooktop Scraper and all recommended supplies are available through our Parts Center. See instructions under "To Order Parts" section on next page.

NOTE: *Do not use a dull or nicked blade.*

Heavy, Burned-On Residue

1. Allow the cooktop to cool.
2. Remove the burner grates and vent grille.
3. Use a single-edge razor blade scraper at approximately a 45° angle against the glass surface and scrape the soil. It will be necessary to apply pressure to the razor scraper in order to remove the residue.
4. After scraping with the razor scraper, spread a few drops of CERAMA BRYTE® Ceramic Cooktop Cleaner on the entire burned residue area. Use the CERAMA BRYTE® Cleaning Pad to remove any remaining residue.
5. For additional protection, after all residue has been removed, polish the entire surface with CERAMA BRYTE® Ceramic Cooktop Cleaner and a paper towel.

Glass surface—potential for permanent damage.

Sugary spillovers (such as jellies, fudge, candy, syrups) or melted plastics can cause pitting of the surface of your cooktop (not covered by the warranty) unless the spill is removed while still hot. Special care should be taken when removing hot substances.

Be sure to use a new, sharp razor scraper.

Do not use a dull or nicked blade.

Damage from Sugary Spills and Melted Plastic

1. Turn off all surface units and, with an oven mitt, remove hot pans and grates.
2. Wearing an oven mitt:
   a. Use a single-edge razor blade scraper (CERAMA BRYTE® Ceramic Cooktop Scraper) to move the spill to a cool area on the cooktop.
   b. Remove the spill with paper towels.
3. Any remaining spillover should be left until the surface of the cooktop has cooled.
4. Don't use the surface units again until all of the residue has been completely removed.

NOTE: *If pitting or indentation in the glass surface has already occurred, the cooktop glass will have to be replaced. In this case, service will be necessary.*

To Order Parts

To order CERAMA BRYTE® Ceramic Cooktop Cleaner and the cooktop scraper, please call our toll-free number:

National Parts Center . . . . . ***800.626.2002 (U.S.)***
888.261.3055 (Canada)

CERAMA BRYTE® Ceramic Cooktop Cleaner . . . . . *# WX10X300*

CERAMA BRYTE® Ceramic Cooktop Scraper . . . . . *# WX10X0302*

Kit . . . . . *# WB64X5027*
(Kit includes cream and cooktop scraper)

CERAMA BRYTE® Cleaning Pads for Ceramic Cooktops . . . . . *# WX10X350*

Before you call for service…

Troubleshooting Tips
Save time and money! Review the charts on the following pages first and you may not need to call for service.

Problem	Possible Causes	What To Do
Burners have yellow or yellow-tipped flames	**The combustion quality of burner flames needs to be determined visually.**	• Use the illustrations below to determine if your burner flames are normal. If burner flames look like ***A,*** call for service. Normal burner flames should look like ***B*** or ***C,*** depending on the type of gas you use. With LP gas, some yellow tipping on outer cones is normal. ***A–Yellow flames*** *Call for service* ***B–Yellow tips on outer cones*** *Normal for LP gas* ***C–Soft blue flames*** *Normal for natural gas*
Control knobs will not turn	**Knob isn't pushed down.**	• To turn from the ***OFF*** position, push the knob in and then turn.
Burners do not light	**Plug on range is not completely inserted in the electrical outlet.**	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	Gas supply not connected or turned on.	• See the Installation Instructions that came with your range.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	Burner parts not replaced correctly.	• See the *Care and cleaning of the range* section.
Control Lockout feature is activated		• If ***LOC ON*** appears in the display, the oven control is locked. Turn this feature off to use the oven. See the *Control Lockout* section.
Ticking sound of spark igniter persists after burner lights	**Control knob is still in the *LITE* position.**	• Turn the knob out of the ***LITE*** position to the desired setting. • Turn the burner off and relight. If ticking is still present, call for service.
Burner flames very large or yellow	**Improper air to gas ratio.**	• If range is connected to LP gas, check all steps in the Installation Instructions that came with your range.
Oven light does not work	**Light bulb is loose or defective.**	• Tighten or replace the bulb.
	Switch operating light is broken.	• Call for service.
Oven will not work	**Plug on range is not completely inserted in the electrical outlet.**	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	• See the *Using the oven* section.

Problem	Possible Causes	What To Do
Food does not bake or roast properly	**Oven controls improperly set.**	• See the *Using the oven* section.
	Rack position is incorrect or the rack is not level.	• See the *Using the oven* section.
	Incorrect cookware or cookware of improper size being used.	• See the *Using the oven* section.
	Oven thermostat needs adjustment.	• See the *Adjust the oven thermostat – Do it yourself!* section.
Food does not broil properly	**Oven controls improperly set.**	• Make sure you touch the **BROIL HI/LO** pad.
	Improper rack position being used.	• See the *Broiling Guide.*
	Cookware not suited for broiling.	• Use the broiling pan and grid that came with your range.
	The probe is plugged into the outlet in the oven. (on some models)	• Unplug and remove the probe from the oven.
	Aluminum foil used on the the broiling pan and grid has not been fitted properly and slit as recommended.	• See the *Using the oven* section.
	In some areas the power (voltage) may be low.	• Preheat the broil element for 10 minutes. • Broil for the longest period of time recommended in the *Broiling Guide.*
Oven temperature too hot or too cold	**Oven thermostat needs adjustment.**	• See the *Adjust the oven thermostat – Do it yourself!* section.
Oven door is crooked	**The door is out of position.**	• Because the oven door is removable, it sometimes gets out of position during installation. Remove and replace the oven door. See the *Lift-Off Oven Door* section.
Storage drawer is crooked	**Rear drawer support is on top of the guide rail.**	• Reposition the drawer. See the *Storage Drawer Removal* instructions in the *Care and cleaning of your range* section.
Storage drawer won't close	**Power cord may be obstructing drawer in the lower back of the range.**	• Reposition the drawer and power cord. See the *Storage Drawer Removal* instructions in the *Care and cleaning of your range* section.
	Rear drawer support is on top of the guide rail.	• Reposition the drawer. See the *Storage Drawer Removal* instructions in the *Care and cleaning of your range* section.

Before you call for service…

Troubleshooting Tips

Problem	Possible Causes	What To Do
Clock and timer do not work	**Plug on range is not completely inserted in the electrical outlet.**	• Make sure electrical plug is plugged into a live, properly grounded outlet.
	A fuse in your home may be blown or the circuit breaker tripped.	• Replace the fuse or reset the circuit breaker.
	Oven controls improperly set.	• See the *Using the clock and timer* section.
Oven will not self-clean	**The oven temperature is too high to set a self-clean operation.**	• Allow the range to cool and reset the controls.
	Oven controls improperly set.	• See the *Using the self-cleaning oven* section.
	The probe is plugged into the outlet in the oven. (on some models)	• Remove the probe from the oven.
"Crackling" or "popping" sound	**This is the sound of the metal heating and cooling during both the cooking and cleaning functions.**	• This is normal.
Excessive smoking during a clean cycle	**Excessive soil.**	• Touch the ***CLEAR/OFF*** pad. Open the windows to rid the room of smoke. Wait until the ***LOCKED*** light goes off. Wipe up the excess soil and reset the clean cycle.
Oven door will not open after a clean cycle	**Oven too hot.**	• Allow the oven to cool below locking temperature.
Oven not clean after a clean cycle	**Oven controls not properly set.**	• See the *Using the self-cleaning oven* section.
	Oven was heavily soiled.	• Clean up heavy spillovers before starting the clean cycle. Heavily soiled ovens may need to self-clean again or for a longer period of time.
"LOCKED" flashes in the display	**The self-clean cycle has been selected but the door is not closed.**	• Close the oven door.
"LOCKED" light is on when you want to cook	**The oven door is locked because the temperature inside the oven has not dropped below the locking temperature.**	• Touch the ***CLEAR/OFF*** pad. Allow the oven to cool.
"F—and a number or letter" flash in the display	**You have a function error code.**	• Touch the ***CLEAR/OFF*** pad. Put the oven back into operation.
	If the function code repeats.	• Disconnect all power to the range for at least 30 seconds and then reconnect power. If the function error code repeats, call for service.

Problem	Possible Causes	What To Do
Control signals after entering cooking time or start time	**You forgot to enter a bake temperature or cleaning time.**	• Touch the ***BAKE*** pad and desired temperature or the ***SELF CLEAN LO/STD*** pad and desired clean time.
Display goes blank	**A fuse in your home may be blown or the circuit breaker tripped.**	• Replace the fuse or reset the circuit breaker.
	The clock is in the black-out mode.	• See the *Special features of your oven control* section.
Display flashes	**Power failure.**	• Reset the clock.
Unable to get the display to show "SF"	**Oven control pads were not touched properly.**	• The ***BROIL HI/LO*** and ***BAKE*** pads must be touched at the same time and held for 3 seconds.
"Probe" appears in the display (on some models)	**This is reminding you to enter a probe temperature after plugging in the probe.**	• Enter a probe temperature.
Power outage, clock flashes	**Power outage or surge.**	• Reset the clock. If the oven was in use, you must reset it by touching the ***CLEAR/OFF*** pad, setting the clock and resetting any cooking function.
Steam from the vent	**When using the convection feature, it is normal to see steam coming out of the oven vent. As the number of racks or amount of food being cooked increases, the amount of visible steam will increase.**	• This is normal.
"Burning" or "oily" odor emitting from the vent	**This is normal in a new oven and will disappear in time.**	• To speed the process, set a self-clean cycle for a minimum of 3 hours. See the *Using the self-cleaning* oven section.
Strong odor	**An odor from the insulation around the inside of the oven is normal for the first few times the oven is used.**	• This is temporary.
Fan noise	**A cooling fan or a convection fan (depending on the function you are using) may automatically turn on and off.**	• This is normal. The cooling fan will turn off and on to cool internal parts. It may run after the oven is turned OFF. The convection fan will cycle on and off. until the function is over or the door is opened.

Before you call for service…

Troubleshooting Tips

Problem	Possible Causes	What To Do
Scratches (may appear as cracks) on cooktop glass surface	**Incorrect cleaning methods being used.**	• Scratches are not removable. Tiny scratches will become less visible in time as a result of cleaning.
	Cookware with rough bottoms being used or coarse particles (salt or sand) were between the cookware and the surface of the cooktop.	• To avoid scratches, use the recommended cleaning procedures. Make sure bottoms of cookware are clean before use, and use cookware with smooth bottoms.
	Cookware has been slid across the cooktop surface.	
Areas of discoloration on the glass cooktop surface	**Food spillovers not cleaned before next use.**	• See the *Cleaning the glass cooktop* section.
	Hot surface on a model with a light-colored cooktop.	• This is normal. The surface may appear discolored when it is hot. This is temporary and will disappear as the glass cools.
Plastic melted to the glass cooktop surface	**Hot cooktop came into contact with plastic placed on the hot cooktop.**	• See the *Glass surface – potential for permanent damage* section in the *Cleaning the glass cooktop surface* section.
Pitting (or indentation) of the cooktop	**Hot sugar mixture spilled on the cooktop.**	• Call a qualified technician for replacement.

GE Service Protection Plus™

GE, a name recognized worldwide for quality and dependability, offers you Service Protection Plus™—comprehensive protection on all your appliances—**No Matter What Brand!**

Benefits Include:
- **Backed by GE**
- **All brands covered**
- **Unlimited service calls**
- **All parts and labor costs included**
- **No out-of-pocket expenses**
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We'll Cover Any Appliance. Anywhere. Anytime.*

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Protect your refrigerator, dishwasher, washer and dryer, range, TV, VCR and much more—**any brand!** Plus there's no extra charge for emergency service and low monthly financing is available. Even icemaker coverage and food spoilage protection is offered. You can rest easy, knowing that all your valuable household products are protected against expensive repairs.

Place your confidence in GE and call us in the U.S. toll-free at **800.626.2224** for more information.

*All brands covered, up to 20 years old, in the continental U.S.

Cut here

Please place in envelope and mail to:

General Electric Company
Warranty Registration Department
P.O. Box 32150
Louisville, KY 40232-2150

Consumer Product Ownership Registration

Dear Customer:
Thank you for purchasing our product and thank you for placing your confidence in us.
We are proud to have you as a customer!

Follow these three steps to protect your new appliance investment:

1 **Complete and mail your Consumer Product Ownership Registration today.** Have the peace of mind of knowing we can contact you in the unlikely event of a safety modification.

2 After mailing the registration below, store this document in a safe place. It contains information you will need should you require service. Our service number is 800.GE.CARES (800.432.2737).

3 Read your Owner's Manual carefully. It will help you operate your new appliance properly.

Model Number _____ **Serial Number** _____

Important: If you did not get a registration card with your product, detach and return the form below to ensure that your product is registered, or register online at www.GEAppliances.com.

Cut here

Consumer Product Ownership Registration

Important Mail Today!

Model Number _____ **Serial Number** _____

Mr. ☐ Ms. ☐ Mrs. ☐ Miss ☐

First Name _____ Last Name _____

Street Address _____

Apt. # _____ E-mail Address* _____

City _____ State _____ Zip Code _____

Date Placed In Use Month _____ Day _____ Year _____ Phone Number _____ – _____ – _____

* Please provide your e-mail address to receive, via e-mail, discounts, special offers and other important communications from GE Appliances (GEA).

☐ Check here if you do not want to receive communications from GEA's carefully selected partners.

FAILURE TO COMPLETE AND RETURN THIS CARD DOES NOT DIMINISH YOUR WARRANTY RIGHTS.

For more information about GEA's privacy and data usage policy, go to www.GEAppliances.com and click on "Privacy Policy" or call 800.626.2224.

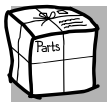
GE Appliances

GE Consumer Products
General Electric Company
Louisville, Kentucky
www.GEAppliances.com

Notes.

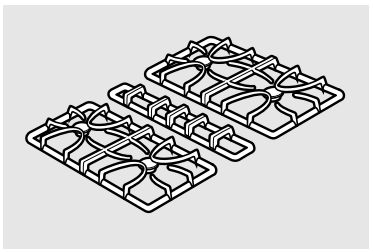
Notes.

Accessories.

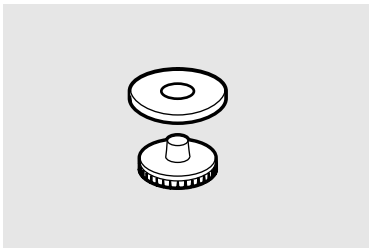


Looking For Something More?

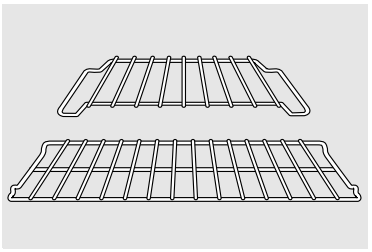
*You can find these accessories and many more at **www.GEAppliances.com** (U.S.) or **www.geappliances.ca** (Canada), or call **800.626.2002** (U.S.) or **888.261.3055** (Canada) (during normal business hours). Have your model number ready.*



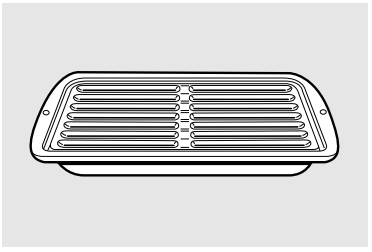
Grates



Surface Burner Heads & Caps

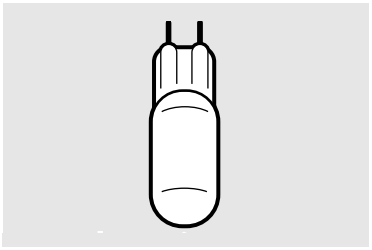


Oven Racks

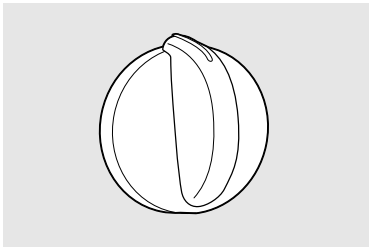


Broiler Pan

Cleaner



Light Bulbs



Knobs

Tired of discolored racks? Wishing you had extra-heavy-duty oven racks?

NOW AVAILABLE for your range:

GE's innovative, self-cleanable porcelain-coated oven racks!

- Heavy Duty
- Durable
- Able to be cleaned in a self-cleaning oven

Visit ***www.GEAppliances.com*** (U.S.) or ***www.geappliances.ca*** (Canada) for more information.

GE Dual Fuel Range Warranty. *(For customers in the United States)*

All warranty service provided by our Factory Service Centers, or an authorized Customer Care® technician. To schedule service, on-line, 24 hours a day, visit us at www.GEAppliances.com, or call 800.GE.CARES (800.432.2737).

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of:	GE Will Replace:
One Year *From the date of the original purchase*	***Any part*** of the range which fails due to a defect in materials or workmanship. During this ***full one-year warranty,*** GE will also provide, ***free of charge,*** all labor and in-home service to replace the defective part.

What GE Will Not Cover:

- **Service trips to your home to teach you how to use the product.**
- **Improper installation, delivery or maintenance.**
- **Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.**
- **Replacement of house fuses or resetting of circuit breakers.**
- **Damage to the product caused by accident, fire, floods or acts of God.**
- **Incidental or consequential damage caused by possible defects with this appliance.**
- **Damage caused after delivery.**

This warranty is extended to the original purchaser and any succeeding owner for products purchased for home use within the USA. In Alaska, the warranty excludes the cost of shipping or service calls to your home.

Some states do not allow the exclusion or limitation of incidental or consequential damages. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. To know what your legal rights are, consult your local or state consumer affairs office or your state's Attorney General.

Warrantor: General Electric Company. Louisville, KY 40225

GE Dual Fuel Range Warranty. *(For customers in Canada)*

All warranty service provided by our Factory Service Centers or an authorized Customer Care® technician. For service, call 1.800.361.3400.

Staple your receipt here. Proof of the original purchase date is needed to obtain service under the warranty.

For The Period Of:	Camco Will Replace:
One Year *From the date of the original purchase*	***Any part*** of the range which fails due to a defect in materials or workmanship. During this ***full one-year warranty,*** Camco will also provide, ***free of charge,*** all labor and in-home service to replace the defective part.

What Camco Will Not Cover:

- **Service trips to your home to teach you how to use the product.**
- **Improper installation, delivery or maintenance.**
- **Failure of the product if it is abused, misused, or used for other than the intended purpose or used commercially.**
- **Replacement of house fuses or resetting of circuit breakers.**
- **Damage to the product caused by accident, fire, floods or acts of God.**
- **Incidental or consequential damage caused by possible defects with this appliance.**
- **Damage caused after delivery.**

WARRANTOR IS NOT RESPONSIBLE FOR CONSEQUENTIAL DAMAGES.

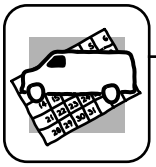
Warrantor: CAMCO INC.

Consumer Support.

GE Appliances Website

In the U.S.: ***www.GEAppliances.com***

Have a question or need assistance with your appliance? Try the GE Appliances Website 24 hours a day, any day of the year! For greater convenience and faster service, you can now download Owner's Manuals, order parts, catalogs, or even schedule service on-line. You can also "Ask Our Team of Experts™" your questions, and so much more... **In Canada: www.geappliances.ca**

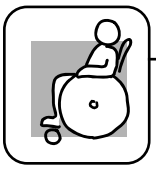


Schedule Service

In the U.S.: ***www.GEAppliances.com***

Expert GE repair service is only one step away from your door. Get on-line and schedule your service at your convenience 24 hours any day of the year! Or call 800.GE.CARES (800.432.2737) during normal business hours.

In Canada, call 1.800.361.3400



Real Life Design Studio

In the U.S.: ***www.GEAppliances.com***

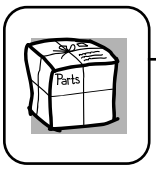
GE supports the Universal Design concept—products, services and environments that can be used by people of all ages, sizes and capabilities. We recognize the need to design for a wide range of physical and mental abilities and impairments. For details of GE's Universal Design applications, including kitchen design ideas for people with disabilities, check out our Website today. For the hearing impaired, please call 800.TDD.GEAC (800.833.4322).

In Canada, contact: Manager, Consumer Relations, Camco, Inc.
Suite 310, 1 Factory Lane
Moncton, N.B. E1C 9M3

Extended Warranties

In the U.S.: ***www.GEAppliances.com***

Purchase a GE extended warranty and learn about special discounts that are available while your warranty is still in effect. You can purchase it on-line anytime, or call 800.626.2224 during normal business hours. GE Consumer Home Services will still be there after your warranty expires. **In Canada, call 1.888.261.2133**



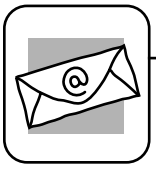
Parts and Accessories

In the U.S.: ***www.GEAppliances.com***

Individuals qualified to service their own appliances can have parts or accessories sent directly to their homes (VISA, MasterCard and Discover cards are accepted). Order on-line today, 24 hours every day or by phone at 800.626.2002 during normal business hours.

Instructions contained in this manual cover procedures to be performed by any user. Other servicing generally should be referred to qualified service personnel. Caution must be exercised, since improper servicing may cause unsafe operation.

Customers **in Canada** should consult the yellow pages for the nearest Camco service center, or call 1.888.261.3055.



Contact Us

In the U.S.: ***www.GEAppliances.com***

If you are not satisfied with the service you receive from GE, contact us on our Website with all the details including your phone number, or write to: General Manager, Customer Relations
GE Appliances, Appliance Park
Louisville, KY 40225

In Canada: www.geappliances.ca, or write to: Director, Consumer Relations, Camco, Inc.
Suite 310, 1 Factory Lane
Moncton, N.B. E1C 9M3

Register Your Appliance

In the U.S.: ***www.GEAppliances.com***

Register your new appliance on-line–at your convenience! Timely product registration will allow for enhanced communication and prompt service under the terms of your warranty, should the need arise. You may also mail in the pre-printed registration card included in the packing material. **In Canada: www.geappliances.ca**

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